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WELCOME TO JONATHAN'S  
**STEAKHOUSE**

Lean back and relax!

Choose your main course by selecting delicious sauces and sides to go with your steak, or go for one of our recommended dishes with set garnish. Either way – the kitchen does the rest!

We continuously work on getting the best produce from suppliers that focus on both animal welfare and quality.

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Psst.. While you study our menu – here are some of our recommended **aperitifs**:

**Mizu Martini**

*Japanese Vodka / Ginjo Sake / Aloe Vera / Cherry blossom*

**195,-**

**Miyagi Old Fashioned**

*Japanese Whisky / Amaro / Coconut water*

**195,-**

**Umeshu Mule**

*Umeshu Sake / Ginger / Vodka*

**195,-**

**Glass Britannia Selection Champagne**

**185,-**

## STARTERS & SNACKS

SOME OF OUR SMALL DISHES ARE GREAT FOR SHARING  
PLEASE ASK US FOR OUR RECOMMENDATIONS!

### **GYOZA W/CHILI DIP**

*Wheat, soy, sesame, sulphite, barley*

35,- PER PIECE

### **GRILLED PADRON W/SUKIYAKI**

*Soy*

75,-

### **SCALLION PANCAKE WITH CREAM CHEESE & CHILI OIL**

*Wheat, milk, sesame, soy*

75,-

### **FRIED CHICKEN WINGS, GOCHUJANG & LEMON SOUR CREAM**

*Milk, sulphite, soy, sesame, wheat, fish*

95,-

### **MARINATED GREEN OLIVES WITH LEMONGRASS & GOCHUGARU**

*Sulphite*

65,-

### **SALMON TATAKI, AVOCADO, CORIANDER, RETTICH & SOY**

*Fish, sulphite, soy, wheat, barley*

195,-

### **COLD POTATO SOUP WITH PEPPER CRAB CROQUETTE & WAKAME**

*Wheat, milk, shellfish, sulphite, sesame, fish, soy, egg*

195,-

### **50GR ENTRECÔTE A5 FULL BLOOD WAGYU KAGOSHIMA PREFECTURE JAPAN W/TRUFFLE & YUZU**

*Sulphite, soy*

375,-

### **TODAY'S STARTER**

*Varies*

195,-

# MEAT

INCLUDES ONE SAUCE + ONE POTATO OF YOUR CHOICE

OUR STEAKS ARE SERVED MEDIUM – LET US KNOW IF YOU WANT YOUR STEAK MORE / LESS COOKED

180GR SIRLOIN OF BEEF FROM TRØNDELAGE  
395,-

180GR TENDERLOIN OF BEEF FROM TRØNDELAGE  
475,-

180GR DUCK BREAST FROM STANGE  
475,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAGE  
425,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAGE  
500,-

180GR FISH OF THE SEASON FROM LOCAL VENDORS  
325,-

## SAUCES & SIDES

SAUCES AND SIDES ARE SERVED IN SHARING STYLE

EXTRA SIDE 65,-

### POTATOES

**BAKED POTATOES**  
**W/CORIANDER & GARLIC**  
*Milk*

**MASH & GARAM MASALA**  
*Milk*

### SAUCES

**YUZU BEARNAISE**  
*Egg, milk, sulphite, mustard*

**CHILI CRUNCH**  
*Sesame, soy, sulphite, wheat*

**SICHUAN PEPPER SAUCE**  
*Milk, sulphite, soy, wheat*

**BONE MARROW BUTTER**  
*Milk, mustard, sulphite*

### VEGETABLES

**PAC CHOY & SESAME**  
*Sesame, soy, wheat*

**FRESH SALAD & MISO DRESSING**  
*Soy, sulphite*

**CREAMED MUSHROOMS WITH**  
**MUSHROOM SOY**  
*Sulphite, milk, barley*

**GRILLED ROOT VEGETABLES WITH**  
**FIVE SPICE**

## JONATHAN RECOMMENDS

**GRILLED SIRLOIN**                      **GRILLED FISH**  
*180GR SIRLOIN OF BEEF*                      OR                      *180GR NORWEGIAN FISH*

SERVED WITH FRESH SALAD, GRILLED CABBAGE,  
BAKED POTATOES, YUZU BEARNAISE & CHILI OIL  
*Milk, mustard, egg, sulphite, sesame, soy, wheat (fish)*

MAIN COURSE 445,-  
**CHOOSE BETWEEN GRILLED SIRLOIN OR GRILLED FISH**

THREE COURSE 795,-  
**TODAY'S STARTER + CHOOES BETWEEN GRILLED SIRLOIN OR FISH + TODAY'S DESSERT**

WINE PAIRING FROM 495,-  
**ONE GLASS (15CL) PER COURSE**

## SPECIAL CUTS

SEE BOARD FOR TODAYS SELECTION OF SPECIAL CUTS  
BIGGER CUTS ON THE BONE FROM OUR OWN AGEING CABINETT & FROM SELECTED VENDORS.  
**CA 45MIN COOKING TIME – DEPENDING ON SIZE.**

WE RECOMMEND CA 300GR MEAT PER PERSON FOR THESE CUTS  
AS THE BONE ITSELF IS ABOUT 10% OF TOTAL WEIGHT

## DESSERTS

WHITE CHOCOLATE PUDDING, LEMON VERBENA, MANGO & YUZU

*Milk*

155,-

WARM BUN WITH COFFEE, ANCHO CHILI & FRESH CHEESE SORBET

*Wheat, milk, egg*

175,-

CHOCOLATE AND CARAMEL GANACHE, KUMQUAT & BOURBON ICE CREAM

*Egg, milk*

165,-

TODAY'S DESSERT

*Varies*

195,-

## COFFEE

	<i>Singel</i>	<i>Double</i>
ESPRESSO	52,-	56,-
AMERICANO	54,-	58,-
CAPPUCINO	56,-	60,-
CAFFÈ LATTE	58,-	62,-
COFFEE ( <i>Pala Kaffebrenneri</i> )	58,-	
TEA	58,-	

## SWEET & FORTIFIED WINES

	<i>Glass</i>	<i>Flaske</i>
PENFOLDS <i>Father Grand Tawny 10YO, South Australia, Australia</i>	115,-	820,-
COLD HAND WINERY <i>Malus Danica 2016, Jylland Denmark</i>	125,-	795,-
GAIA VIN SANTO <i>Vin Santo 2012, Greece</i>	165,-	1195,-
WEINRIEDER EISWEIN <i>Eiswein 2015, Niederösterreich, Austria</i>	135,-	1095,-

## SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
<b>BRITANNIA SELECTION</b> <i>Ayala Brut Majeur, Champagne, France</i>	185,-	1095,-
<b>BOSCHENDAL BRUT</b> <i>Western Cape, South Africa</i>	135,-	650,-

	<i>Glass</i>	<i>Bottle</i>
<b>BRITANNIA SELECTION ROSÉ</b> <i>Ayala Brut Majeur Rosé, Champagne, France</i>	215,-	1295,-
<b>VEUVE CLIQUOT</b> <i>Extra Brut Extra Old, Champagne, France</i>	325,-	1795,-

## WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
<b>BRITANNIA SELECTION</b> <i>Mas La Chevalier 2021, Pays D`Oc, France</i>	145,-	695,-
<b>TERRAZAS DE LOS ANDES</b> <i>Chardonnay 2022, Mendoza, Argentina</i>	155,-	725,-
<b>CHARLES SMITH «Kung Fu Girl»</b> <i>Riesling 2022, Washington, USA</i>	175,-	795,-
<b>KAAPZICHT</b> <i>Kliprug 2022, Chenin Blanc, Coastal Region, South Africa</i>	185,-	825,-
<b>CLOUDY BAY</b> <i>Sauvignon Blanc 2021, Marlborough, New Zealand</i>	195,-	895,-
<b>HEINRICH (ORANSJEVIN)</b> <i>Graue Freyheit 2021, Weinland, Austria</i>	210,-	990,-
<b>A.A BADENHORST</b> <i>White blend 2020, Swartland, South Africa</i>	230,-	1050,-
<b>JOYCE SUBMARINE CANYON</b> <i>Chardonnay 2021, California, USA</i>	230,-	1050,-

## RED WINE

	<i>Glass</i>	<i>Bottle</i>
<b>BRITANNIA SELECTION</b> <i>Fontanafredda Barbera d`Alba 2020, Piedmonte, Italy</i>	145,-	695,-
<b>TERRAZAS DE LOS ANDES</b> <i>Malbec 2022, Mendoza, Argentina</i>	155,-	725,-
<b>NIEPOORT</b> <i>Lagar de Baixo, 2020, Bairrada, Portugal</i>	175,-	795,-
<b>FÈLSINA</b> <i>Chianti Classico 2020, Tuscany, Italy</i>	180,-	825,-
<b>SEGHESIO</b> <i>Zinfandel 2021, California, USA</i>	190,-	855,-
<b>FOLK MACHINE</b> <i>Pinot Noir 2021, California, USA</i>	215,-	975,-
<b>SILVER NORTH BLOCK</b> <i>Nebbiolo 2017, California, USA</i>	220,-	1090,-
<b>CLOUDY BAY</b> <i>Pinot Noir 2020, Marlborough, New Zealand</i>	265,-	1195,-
<b>NUMANTHIA</b> <i>Numanthia, Toro 2017, Spain</i>	285,-	1295,-

## SAKE

*(Glass 8cl)*

<b>DAIGO NO SHIZUKU</b> <i>Doburoku Sake, Chiba, Japan</i>	185,-
<b>KATORI 90</b> <i>Junmai Kimoto Sake, Chiba, Japan</i>	165,-
<b>SUPPAI UMESHU</b> <i>Tsuru-ume, Wakayama, Japan</i>	165,-

<b>KIZAN</b> <i>Junmai Ginjo Sake, Chiba, Japan</i>	175,-
<b>HANATOMOE</b> <i>Junmai Ginjo Sake, Nara, Japan</i>	175,-

## NON-ALCOHOLIC

BRITANNIA SPARKLING (0,33l)	64,-	
COCA COLA (0,33l)	64,-	
COCA COLA UTEN SUKKER (0,33l)	64,-	
FANTA (0,33l)	64,-	
SPRITE (0,33l)	64,-	
SAN PELLEGRINO (0,75l)	89,-	
LOCAL JUICE FROM INDERØY MOSTERI AROMA / ELSTAR / RASPBERRY / RHUBARB	225,-	Glass 58,-
SPARKLING APPLE- & WILLIAMS PÆRE NON-ALCOHOLIC SPARKLING CIDER	265,-	65,-
BROOKLYN SPECIAL EFFECTS HOPPY LAGER (0,33l) NON-ALCOHOLIC DARK LAGER	95,-	
ERDINGER WEISSBIER (0,33l) NON-ALCOHOLIC WHEAT BEER	95,-	

## BEER & CIDER

*All of our beers may contain barley and wheat  
Ask us for more details*

### DRAFT

BRITANNIA ALE P.A CLAUSSEN 0,33l – 5,8%	129,-
E.C DAHLS PILSNER 0,33l - 4,5%	98,-
E.C DAHLS BOLT IPA 0,33l - 6,5%	135,-

### BOTTLE / CAN

BRITANNIA BLOND CECILIE CLAUSSEN 0,33l – 4,5%	119,-
BRITANNIA STENSRUD IPA 0,33l – 6,5%	149,-
NOAM PREMIUM BAVARIAN LAGER 0,33l – 5,2%	149,-
AUSTMANN 3 GAMLE DAMER 0,50l - 5,2%	135,-
AUSTMANN YUZU- & GINGER SELTZER 0,33l – 5,2%	119,-
AUSTMANN PINEAPPLE- & VODKA SELTZER 0,33l – 4,2%	119,-