

JO
NA
TH
AN

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.

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,-

BEEF TARTAR, TRUFFLE MAYONNAISE & SUNCHOKE CHIPS

Fish, egg, sennep, sulfitt

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 TRØNDELAG
395,-

180GR TENDERLOIN OF BEEF FROM TRØNDELAG
475,-

180GR DUCK BREAST FROM STANGE
475,-

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

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

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

SAUCES & SIDES

SAUCES AND SIDES ARE SERVED IN SHARING STYLE

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

Extra sides 65,-

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

KIMCHI

Hvete, fisk, sennep, sulfitt, soya

JONATHAN RECOMMENDS

GRILLED SIRLOIN

180GR SIRLOIN OF BEEF

OR

GRILLED FISH

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

SPARKLING WINE

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

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

WHITE WINE

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

RED WINE

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

SAKE

(Glass 8cl)

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

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