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WELCOME TO JONATHAN'S
GRILL TABLE

Here you will have the pleasure of grilling your own meat whilst enjoying delicious flavors!
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.

All of our starters and desserts are prepared by the kitchen, so these you don't have to worry about.

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

ALL OUR STARTERS & SNACKS ARE FULLY PREPARED BY THE KITCHEN
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
THE MEAT IS CUT INTO SLICES - READY TO BE GRILLED BY
YOU!

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.

THE MEAT IS CUT INTO SLICES – READY TO BE GRILLED BY YOU!

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 <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

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

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

WHITE WINE

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

RED WINE

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

SAKE

(Glass 8cl)

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

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

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,-