

STARTERS & SNACKS

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

GYOZA WITH SPICY SAKE DIP
Wheat, soy, sesame, sulphite, barley
45,- PER STK

KIMCHI- & CHEESE CROQUETTE WITH GOCHUJANG MAYO
Soy, fish, milk, wheat, egg, sulphite, sesame
85,-

**GRAVLAX WITH SZECHUAN & CITRUS,
JALAPEÑO MAY, KAFIR LIME & NORI PERLS**
Fish, egg, sulphite, wheat, barley, mustard, soy
215,-

**FRIED CHICKEN WITH TERIYAKI GLAZE,
SESAME & PICKLED RADDISH**
Soy, sulphite, sesame
215,-

GREEN OLIVES WITH LEMONGRAS & GOCHUGARU
Sulphite
65,-

**RAW MARINATED SCALLOP WITH SHISO,
TANGERINE, AVRUGA, PONZU & PASSION FRUIT**
Bløtdyr, sulphite, fish, sesame, soy
215,-

BEEF TARTAR WITH TRUFFLE MAYO, RICE PERLS & SHISO
Egg, soy, wheat, sulphite, fish, mustard, barley
215,-

**50GR ENTRECÔTE A5 FULLBLODS WAGYU
KAGOSHIMA PREFECTURE JAPAN
WITH TRUFFLE & YUZU VINAIGRETTE**
Sulphite, soy
525,-

TODAY’S STARTER
Varies - ask us
210,-

MAIN DISH

INKLUDES ONE SAUCE + POTATO OF YOUR CHOICE
OUR STEAKS AND DUCK ARE SERVED MEDIUM, LET US
KNOW IF YOU WANT YOUR MEAT MORE/LESS COOKED

180GR SIRLOIN OF NORWEGIAN BEEF
Milk
405,-

180GR TENDERLOIN OF NORWEGIAN BEEF
Milk
515,-

**200GR DRY AGED SIRLOIN
OF BEEF FROM TRØNDELAG**
Milk
435,-

**250GR DRY AGED ENTRECÔTE
OF BEEF FROM TRØNDELAG**
Milk
515,-

180GR DUCK BREAST FROM STANGE
Milk
475,-

200GR MONKFISH FROM LOCAL SUPPLIERS
Milk
405,-

SPECIAL CUTS

SEE THE BOARD FOR TODAY’S SELECTION
OR ASK YOUR WAITER

BIGGER CUTS ON THE BONE FROM OUR OWN
AGEING CABINETT & FROM SELECTED VENDORS.
CA 45 MIN COOKING TIME DEPENDING ON SIZE.

WE RECOMMEND CA 300GR MEAT PER PERSON FOR SPECIAL CUTS.
SPECIAL CUTS ARE SERVED WITH POTATO
AND SAUCE OF YOUR CHOICE.

TODAY’S THEATER MENU

TODAYS STARTER + CELLAR STEAK OR FISH + TODAY’S DESSERT
845,-
WINE PAIRING FROM 565,-

SIDES

ALL SIDES ARE SERVED AS SHARING STYLE

POTATO

**BAKED POTATOES WITH
SESAME- & CORIANDER OIL**
Sesame

**MASHED POTATOES
WITH KIMCHI BUTTER**
Milk, soy, sulphite, fish, Wheat

SAUCES & DIPS

YUZU BEARNAISE
Egg, milk, sulphite,
mustard

RED WINE SAUCE
Sulphite

KIMCHI SAUCE
Wheat, fish, sulphite,
soy, milk

**GOCHUJANG
VINAIGRETTE**
Sesame, sulphite, Wheat,
soy

**TRUFFEL-& YUZU
VINAIGRETTE**
Sulphite, soy

**SICHUAN
PEPPER SAUCE**
Sulphite, soy

GREENS

75,- PER PORTION

ASIAN SLAW
Sulphite, soy, fish, sesame

KIMCHI
Wheat, fish, sulphite

**BROKKOLINI WITH
GOCHUJANG VINAIGRETTE**
Sulphite, sesame, soy, Wheat

**GRILLED CARROTS,
PARSNIP & CHILI CRUNCH**
Sesame, Wheat, soy

**FRESH SALAD
WITH ORANGE VINAIGRETTE**
Sulphite, mustard

JONATHAN RECOMMENDS

CELLAR STEAK
180GR SIRLOIN OF BEEF
475,-

OR

FISH
200GR MONKFISH
475,-

SERVED WITH BAKED POTATOES, YUZU BERNAISE,
GOCHUJANG VINAIGRETTE, FRESH SALAD & BROKKOLINI
Milk, mustard, egg, sulphite, sesame, soy, Wheat, (fish)

DESSERTS

WHITE CHOCOLATE PUDDING,
LEMON VERBENA, MANGO- & LIME SORBET

Milk, egg

170,-

MISO- & CHOCOLATE GANACHE,MISO CARAMELL,
COFFEE ICE CREAM & BUCKWHEAT CRUMBLE

Wheat, milk, egg, soy

175,-

DR. PROKTORS FRENCH PASSION
PASSION FRUIT CREMEUX,
COCONUT ICE CREAM & PASSION FRUIT SAUCE

Egg, milk

175,-

TODAY’S DESSERT

Varies - ask us

195,-

MINERAL WATER

SPARKLING WATER	0,33l	64,-
COCA COLA	0,33l	64,-
COCA COLA ZERO	0,33l	64,-
FANTA	0,33l	64,-
SPRITE	0,33l	64,-
BRAATTAN EPEMOST	Glass	Dobbel
Jonnsvanneple Rosetta	58,-	225,-
INDERØY MOSTERI		
Rasbperry Rhubarb	58,-	225,-
APPLE- & WILLIAMS PEAR		
Non Alcoholic Cidre	95,-	295,-
BROOKLYN SPECIALEFFECTS		110,-
Non Alcoholic dark lager	0,33l	
ERDINGER WEISSBIER		110,-
Non Alcoholic wheat beer,	0,33l	

WARM BEVERAGE

	Singel	Double
ESPRESSO	64,-	66,-
Pala Coffee house		
AMERICANO	64,-	66,-
Pala Coffee house		
CAPPUCINO	66,-	68,-
Pala Coffee house		
CAFFÈ LATTE	66,-	68,-
Pala Coffee house		
KAFFE		65,-
Kjeldsberg		
TE		65,-
Gravraak		
	Single	Double
KAFFE BAILEYS	160,-	250,-
TIA MARIA	160,-	250,-

BEER & CIDRE

E.C. DAHLS PILSNER	5,8%, (0,33l)	110.-	on tap
BROOKLYN LAGER	5,2%, (0,33l)	125,-	on tap
KRONENBOURG 1664 BLANC	5,0%, (0,33l)	145,-	on tap
E.C. DAHLS BOLT IPA	6,5%, (0,33l)	145,-	on tap
BRITANNIA BLOND CEC.CLAUSSEN	4,7%, (0,33l)	145,-	can
RIGNES LITE PILSNER	4,3%, (0,30l)	145,-	bottle
NOAM BAVARIA LAGER	5,2%, (0,34l)	155,-	bottle
GRAFF CALIFORNIA IPA	4,7%, (0,33l)	155,-	can
GRAFF DEAD CAT DOUBLE IPA	7,5%, (0,33l)	175,-	can
BIRRA MORRETI	4,6%, (0,33l)	125,-	bottle
GALIPETTE CIDER BRUT	4,5%, (0,33l)	145,-	bottle

SPARKLING WINE

	Glass	Bottle
AYALA	225,-	1350,-
Britannia Selection Brut Majeur, Champagne, France		
AYALA	255,-	1525,-
Britannia Selection Rosé Majeur, Champagne, France		
BOSCHENDAL	135,-	650,-
Brut, Western Cape, South Africa		
CRUSE	225,-	1325,-
Sparkling Tradition, California, USA		

WHITE WINE

	Glass	Bottle
LAROCHE, MAS LA CHEVALIER	155,-	725,-
Britannia Selection White 2023, Pays D’Oc, France		
TERRAZAS DE LOS ANDES	155,-	725,-
Chardonnay 2023, Mendoza, Argentina		
TORRES	160,-	750,-
Waltraud Riesling 2023, Penedès, Spain		
CHARLES SMITH	175,-	795,-
“Kung Fu Girl” Riesling 2023, Washington, USA		
KAAPZICHT	185,-	835,-
Kliprug Chenin Blanc 2023,Coastal Region,South Africa		
CLOUDY BAY	215,-	975,-
Sauvignon Blanc 2023, Marlborough, New Zealand		
JOYCE	230,-	1050,-
Chardonnay 2023, Monterey, California, USA		

RED WINE

	Glass	Bottle
LUCA ROAGNA	165,-	745,-
Barbera d’Asti 2022, Piemonte, Italy		
TERRAZAS DE LOS ANDES	155,-	725,-
Malbec 2021, Mendoza, Argentina		
ALAIN GRAILLOT & THALVIN	165,-	750,-
Syrah Syrocco 2021, Zenata, Marocco		
FÈLSINA	185,-	835,-
Chianti Classico 2021, Toscana, Italy		
SEGHECIO	190,-	855,-
Sonoma Zinfandel 2022, California, USA		
FOLK MACHINE	215,-	975,-
Central Coast Pinot Noir 2022, California, USA		
LE RICHE	225,-	995,-
Cabernet Sauvignon 2020, Stellenbosch, South Africa		
LOPEZ DE HEREDIA	275,-	1250,-
Viña Tondonia 2011, Rioja, Spain		
PRODUTTORI DEL BARBARESCO	255,-	1150,-
Nebbiolo, 2020, Piemonte, Italy		
CLOUDY BAY	275,-	1250,-
Pinot Noir 2022, Marlborough, New Zealand		

JO
NA
TH
AN

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 high quality.

APERITIF

Mizu Martini

Japanese Vodka | Ginjo Sake | Aloe Vera
195,-

Miyagi Old Fashioned

Japanese Whisky | Amaro | Coconut Water | Aromatic Bitter
195,-

Umeshu Mule

Japanese Vodka | Umeshu Sake | Ginger | Rhubarb | Apple
195,-

Britannia Selection Champagne

Glass 210,- | Bottle 1250,-