

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 PIECE

WONTON WITH CHAR SIU PORK BELLY & SZECHUAN CHILI SAUCE

Wheat, soy, sesame, egg, sulphite

45,- PER 2 PIECES

KIMCHI- & CHEESE CROQUETTE WITH GOCHUJANG MAYO

Soy, fish, milk, wheat, egg, sulphite, sesame, barley

65,- PER PIECE

XL SCALLOP FROM FOSEN CAULIFLOWER PURÉE, FERMENTED ASPARAGUS

Fish, sulphite, milk, molluscs, soy

215,-

STEAM BUN WITH FRIED CHICKEN GOCHUJANG, ASIAN SLAW

Sulphite, soy, sesame, wheat, mustard, egg, barley, fish

215,-

GREEN OLIVES WITH LEMONGRAS & GOCHUGARU

Sulphite

65,-

HAMACHI SASHIMI TANGERINE, PONZU & PASSION FRUIT

Sulphite, fish, sesame, soy

215,-

DRY AGED BEEF CARPACCIO WITH RAMSON- & KEWPIE MAYO, LACTO-FERMENTED CUCUMBER & POMMES PAILLE

Egg, soy, wheat, sulphite, fish, mustard, barley

215,-

50GR ENTRECÔTE A5 PUREBRED WAGYU KAGOSHIMA PREFECTURE JAPAN WITH TRUFFLE & YUZU VINAIGRETTE

Sulphite, soy

525,-

TODAY'S STARTER

Varies - ask us

210,-

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.

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

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

MAIN DISH

INCLUDES ONE SAUCE + POTATO OF YOUR CHOICE
THE MEAT IS CUT INTO SLICES
READY TO BE GRILLED BY YOU

180GR SIRLOIN OF NORWEGIAN BEEF

405,-

180GR TENDERLOIN OF NORWEGIAN BEEF

515,-

200GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG

435,-

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG

515,-

180GR DUCK BREAST FROM STANGE

475,-

200GR MONKFISH FROM LOCAL SUPPLIERS

405,-

SIDES

ALL SIDES ARE SERVED AS SHARING STYLE

POTATO

BAKED POTATOES WITH SESAME- & HERB OIL

Sesame

MASHED POTATOES

WITH KIMCHI BUTTER

Milk, soy, sulphite, fish, wheat

SAUCES & DIPS

YUZU BÉARNAISE

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

SZECHUAN PEPPER & COCONUT SAUCE

Sulphite, soy

KEWPIE MAYO

Sulphite, soy, sesame, egg
wheat, mustard, barley, fish

RAMSON MAYO

Egg, sulphite, mustard

CHILI CRUNCH

Sulphite, wheat soy

GREENS

75,- PER PORTION

ASIAN STYLE TOMATO SALAD

Sulphite, soy, fish, sesame

KIMCHI

Wheat, fish, sulphite

BROKKOLINI WITH GOCHUJANG VINAIGRETTE

Sulphite, sesame, soy, wheat

GRILLED ASPARAGUS WITH CHILI CRUNCH

Sesame, wheat, soy

FRESH SALAD WITH ORANGE VINAIGRETTE

Sulphite, mustard

LACTO FERMENTED CUCUMBER WITH GOCHUGARU

No allergies

JONATHAN RECOMMENDS

CELLAR STEAK

180GR SIRLOIN OF BEEF

475,-

FISH

200GR MONKFISH

475,-

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

MAKE IT A 3 COURSE?

TODAY`S STARTER + CELLAR STEAK or FISH + TODAY`S DESSERT
845,-

WINE PAIRING FROM 565,-

DESSERTS

CRÈME PATISSIÈRE & RHUBARB STRAWBERRY, ELDERFLOWER & VERBENA

Milk, egg
170,-

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

Wheat, milk, egg, soy
175,-

PAVLOVA WITH GRAPEFRUIT WHITE CHOCOLATE CREAM & CITRUS

Egg, milk, sulfitt
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 APPLE JUICE	Glass	Bottle
Jonnsvanneple Rosetta	58,-	225,-
INDERØY MOSTERI APPLE JUICE		
Rasbperry Rhubarb	58,-	225,-
APPLE- & WILLIAMS PEAR		
Non Alcoholic Cidre	95,-	295,-
BROOKLYN SPECIAL EFFECTS		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	4,6%, (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
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
TORRES	165,-	750,-
Waltraud Riesling 2023, Penedès, Spain		
LUIS SEABRA	175,-	795,-
Xisto Ilimitado 2023, Douro e Porto, Portugal		
ALBERTO NANCLARES	195,-	875,-
Pergola Dandelion 2022, Rias Baixas, Spain		
ARTELIUM	215,-	975,-
White Pinot 2023, Sussex, England		
CLOUDY BAY	215,-	975,-
Sauvignon Blanc 2024, Marlborough, New Zealand		
JOYCE	225,-	1050,-
Submarine Canyon Chardonnay 2023, Monterey, USA		
SCHÄFER-FRÖLICH	290,-	1350,-
Schiefergestein Riesling Feinherb 2023, Nahe, Germany		

RED WINE

	Glass	Bottle
TERRAZAS DE LOS ANDES	155,-	725,-
Malbec 2021, Mendoza, Argentina		
ALAIN GRAILLOT & THALVIN	165,-	750,-
Syrah Syrocco 2022, Zenata, Morocco		
FÈLSINA	185,-	835,-
Chianti Classico 2022, Toscana, Italy		
SEGHESIO	190,-	855,-
Sonoma Zinfandel 2022, California, USA		
LE RICHE	225,-	995,-
Cabernet Sauvignon 2020, Stellenbosch, South Africa		
LOPEZ DE HEREDIA	275,-	1250,-
Viña Tondonia 2012, Rioja, Spain		
PRODUTTORI DEL BARBARESCO	255,-	1150,-
Nebbiolo, 2020, Piemonte, Italy		
CLOUDY BAY	275,-	1250,-
Pinot Noir 2022, Marlborough, New Zealand		
CHATEAU MUSAR	325,-	1450,-
Blend 2018, Bekaa Valley, Libanon		

All wines may contain sulphite



GRILL

Here, you’ll enjoy the unique experience of grilling your own meat while savoring mouthwatering flavors!

Customize your steak with sauces and sides, or choose a recommended combo with perfect pairings.

We are committed to sourcing the finest produce from suppliers who prioritize both animal welfare and exceptional 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 225,- Bottle 1350,-