

SNACKS

FRIED GYOZA WITH ASIAN DIP
Wheat, soy, sesame, sulphite, barley, peanuts
55,- PER PIECE

STEAMED CHAR SIU PORK BELLY WONTON WITH SPICY SAUCE
Wheat, soy, sesame, egg, sulphite
75,- PER 2 PIECE

KIMCHI- & CHEESE CROQUETTE WITH GOCHUJANG MAYO
Soy, fish, milk, wheat, egg, sulphite, sesame, barley
75,-

GREEN OLIVES WITH LEMONGRAS & GOCHUGARU
Sulphite
75,-

KIMCHI POTATO CRISPS
Sesame, soy, fish, wheat
75,-

STARTERS

PAN SEARED WILD COD, DASHI SAUCE, PICKLED KOHLRABI, KOMBU, FENNEL, YUZU
Fish, sulphite, milk, soy, sesame
220,-

FRIED CHICKEN SKEWER, LIME KEWPIE MAYO, PICKLED DAIKON, RICE PEARLS, SHISHO LEAF
Sulphite, soy, sesame, wheat, mustard, egg, barley, fish
220,-

DRY AGED BEEF CARPACCIO WITH GREEN PEPPER MAYO, LINGONBERRY, TARRAGON & PARSNIP CRISPS
Egg, soy, wheat, sulphite, fish, mustard, barley
220,-

50GR ENTRECÔTE A5 PUREBRED WAGYU KAGOSHIMA PREFECTURE JAPAN WITH TRUFFLE & YUZU VINAIGRETTE
Sulphite, soy
595,-

TODAYS STARTER
Varies - ask us
220,-

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.

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

MAIN DISH

CUTS ALWAYS INCLUDES ONE SAUCE + POTATO OF YOUR CHOICE

180GR SIRLOIN OF NORWEGIAN BEEF
425,-
Milk

180GR TENDERLOIN OF NORWEGIAN BEEF
535,-
Milk

180GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG
475,-
Milk

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG
565,-
Milk

180GR DUCK BREAST FROM STANGE, VESTFOLD
475,-
Milk

180GR MONKFISH FROM LOCAL SUPPLIERS
445,-
Milk

DRY AGED UMAMI BURGER
DRY AGED BURGER, BRIOCHE BUN, KEWPIE- & BLACK PEPPER MAYO, ENGLISH CHEDDAR, BACON, GRILLED ONION & LACTO FERMENTED CUCUMBER. SERVED WITH HOMEMADE KIMCHI CRISPS.
Egg, soy, wheat, sulphite, fish, mustard, barley, sesame, milk
295,-

CELLAR STEAK or CELLAR FISH
BAKED POTATOES, YUZU BEARNAISE, FRESH SALAD & PARSNIP.
Milk, mustard, egg, sulphite, sesame, soy, Wheat, barley, (fish)
495,-

SIDES

ALL SIDES ARE SERVED «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 WITH SAGE
Sulphite

TRUFFEL & YUZU VINAIGRETTE
Sulphite, soy

LIME KEWPIE MAYO
Sulphite, soy, sesame, egg wheat, mustard, barley, fish

KIMCHI BUTTER SAUCE
wheat, fish, sulphite, soy, milk

SZECHUAN PEPPER & COCONUT SAUCE
Sulphite, soy

CHILI CRUNCH
Sulphite, wheat, soy

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

GREENS

75,- PER PORTION

SALT BAKED BEET SALAD
WITH GREEN APPLE, RHUBARB, «RIM» CREAM CHEESE FROM GRINDAL, HAZELNUT VINAIGRETTE
Milk, hazelnuts, sulphite, sesame, soy, mustard

PARSNIPS & GREEN CALE
BAKED PARSNIPS, GREEN CALE, SHITAKE CHILI OIL
Sesame, soy, wheat, barley

FERMENTED CUCUMBER
LACTO FERMENTED, WITH CHILI
No allergies

MUSHROOMS
PLAIN MUSHROOMS FOR THE GRILL*, OR CREAMY MUSROOMS WITH GARUM PREPARED BY KITCHEN
Soy, milk, wheat, fish, shellfish, nuts

KIMCHI
FERMENTED VEGETABLES FLAVOURED WITH CHILI, GARLIC & GINGER
Wheat, fish, sulphite

FRESH SALAD
WITH WASABI VINAIGRETTE
Sulphite, mustard

TODAYS 3 COURSE
VARIES-ASK US
865,-
WINE PAIRING FROM 565,-

**Only available on our Grill tables*

DESSERTS

PISTACHIO CRÈME BRÛLÉE

RED CURRANT & RASPBERRY

Milk, egg

195,-

PAVLOVA

RASPBERRY MASCARPONE CREAM & BERRIES

Milk, egg, sulphite

195,-

CRÈME CARAMEL

PASSION FRUIT & COCONUT ICE CREAM

Egg, milk

195,-

ICE CREAM OR SORBET

FLAVOURS VARIES – ASK US

Milk, egg, pistachio, nuts

65,- PER SCOOP

TODAY’S DESSERT

Varies – ask us

185,-

MINERAL WATER & NON ALCOHOLIC

WARM BEVERAGE

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,-
INDERØY MOSTERI	APPLE JUICE	
Rasbperry	Rhubarb	58,-
APPLE- & WILLIAMS PEAR		
Non-Alcoholic Cidre		95,-
BROOKLYN SPECIAL EFFECTS		110,-
Non-Alcoholic dark lager	0,33l	
ERDINGER WEISSBIER		110,-
Non-Alcoholic beer,	0,33l	

ESPRESSO	64,-
AMERICANO	64,-
CAPPUCINO	66,-
CAFFÈ LATTE	66,-
COFFEE	65,-
Kjeldsberg	
TEA	65,-
Gravraak	
BAILEYS COFFEE	160,- /250,-
IRISH COFFEE	205,-

BEER & CIDRE

E.C. DAHLS PILSNER	4,6%, (0,33l)	110.-	on tap
BROOKLYN LAGER	5,2%, (0,33l)	125,-	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
BIRRA MORRETI	4,6%, (0,33l)	125,-	bottle
GALIPETTE CIDER BRUT	4,5%, (0,33l)	145,-	bottle

SPARKLING WINE

	Glass	Bottle
AYALA	235,-	1390,-
Britannia Selection Brut Majeur, Champagne, France		
AYALA	255,-	1525,-
Britannia Selection Rosé Majeur, Champagne, France		
NYETIMBER	295,-	1700,-
Cuvée-Cheri, Demi-sec, West Sussex, England		
MIONETTO	155,-	925,-
Rive di Santo Stefano Prosecco Superiore Brut, Piedmont, Italy		

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		

RED WINE

	Glass	Bottle
TERRAZAS DE LOS ANDES	155,-	725,-
Malbec 2021, Mendoza, Argentina		
ALAIN GRAILLLOT & THALVIN	165,-	750,-
Syrah Syrocco 2022, Zenata, Marocco		
FÈLSINA	185,-	835,-
Chianti Classico 2022, Toscana, Italy		
SEGHECIO	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	285,-	1275,-
Pinot Noir 2022, Marlborough, New Zealand		
CHATEAU MUSAR	325,-	1450,-
Blend 2018, Bekaa Valley, Libanon		

All wines may contain sulphite



GRILL

Welcome to delicious flavours!
Choose your main course by selecting
delicious sauces and sides to go with your steak,
or go for one of our dishes with set garnish.

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

APERITIF

Miyagi Old Fashioned
Japanese Whisky | Amaro | Coconut Water | Aromatic Bitter
205,-

Umeshu Mule
Japanese Vodka | Umeshu Sake | Ginger | Rhubarb | Apple
205,-

Mizu Martini
Japanese Vodka | Ginjo Sake | Aloe Vera
205,-

Britannia Selection Champagne
Glass 235,- | Bottle 1390,-