

SNACKS

FRIED GYOZA

Asian dip & peanuts

Barley, peanuts, sesame, soy, sulphites, wheat

55,- PER PIECE

STEAMED WONTON

Char siu pork belly & Szechuan chili sauce

Wheat, soy, sesame, egg, sulphite

75,- PER 2 PIECE

KIMCHI-CHEESE CROQUETTE

Gochujang mayo

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

75,-

GREEN OLIVES

Lemongras & Gochugaru

Sulphite

65,-

STARTERS

COCONUT RED CURRY MUSSELS

Thai basil & kaffir lime

Shellfish, fish, celery, sulphite, soy, milk, wheat, sesame

235,-

DRY AGED BEEF CARPACCIO

Katsuobushi emulsion & pommes paille

egg, soy, wheat, sulphite, fish, mustard, barley

220,-

GRILLED BONE MARROW

Beef tartar, kewpie, pickled mustard seeds

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

445,- (Serves 2)

50GR ENTRECÔTE A5 PUREBRED WAGYU

KAGOSHIMA PREFECTURE JAPAN

truffle & Yuzu-Vinaigrette

Sulphite, soy

655,-

TODAY'S STARTER

Varies - ask us

215,-

SPECIAL CUTS

PLEASE SEE THE SEPARATE MENU FOR TODAY'S SELECTION, OR ASK US. WE OFFER LARGER BONE-IN CUTS, SOURCED FROM OUR OWN DRY-AGING CABINET AND SELECTED FARMS AND SUPPLIERS

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

475,-

Milk

180GR TENDERLOIN OF NORWEGIAN BEEF

545,-

Milk

180GR DRY AGED SIRLOIN OF BEEF FROM TRØNDELAG

515,-

Milk

250GR DRY AGED ENTRECÔTE OF BEEF FROM TRØNDELAG

655,-

Milk

180GR DUCK BREAST FROM STANGE, VESTFOLD

475,-

Milk

200GR WOLFFISH FILET

495,-

Milk

KIMCHI CHEDDAR DOUBLE SMASH BURGER

Dry aged burger, brioche bun, english cheddar, bacon, onion- jam and lacto-fermented cucumber.

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

345,-

CELLAR STEAK or CELLAR FISH

180gr Sirloin of beef or 200gr Wolffish

Baked potatoes, yuzu bearnaise, fresh salad & baked parsnip with shiitake chili crisp, black kale

Milk, mustard, egg, sulphite, sesame, soy, barley, peanuts (fish)

525,-

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

KEWPIE-MAYO

Sulphite,egg,mustard,soy,barley

KIMCHI BUTTER SAUCE

Wheat, fish, sulphite, soy, milk

SZECHUAN PEPPER & COCONUT SAUCE

Sulphite, soy

CHILI CRUNCH

Sulphite, sesame,wheat,soy

RAMSON-MAYO

Egg,sulfit,mustard

GREENS

75,- PER PORTION

ROSTED PUMPKIN SALAD

Figs, chicory, orange vinaigrette & burrata

Sulphite, mustard, milk

BAKED PARSNIP

Shiitake chili crisp, black kale

Barley, sesam, wheat, soy, peanuts

LACTO-FERMENTED CUCUMBER

Gochugaru & garlic

No allergies

CHARRED BROCCOLINI

Korean Gochujang vinaigrette

Sulphite, sesam, wheat, soy

KIMCHI

Chili, garlic & ginger

Wheat, fish, soy, sulphite

FRESH SALAD

Wasabi vinaigrette

Sulphite, mustard

CREAMY MUSHROOMS & FERMENTED GARUM

Soy, milk, wheat, fish, shellfish, nuts

JONATHAN`S 3 COURSE

TODAY'S STARTER + CELLAR STEAK or CELLAR FISH
+ TODAYS DESSERT

875,-

WINE PAIRING FROM 565,-

DESSERTS

PASSION FRUIT CREME CARAMEL

coconut ice cream
Egg, milk

195,-

POACHED QUINCE

Porto wine & mascarpone ice cream
Egg, milk, sulphite

195,-

TIRA-MISO

Chocolate ganache & mascarpone miso cream
Egg, milk, sulphites, wheat, soy

195,-

ICE CREAM or SORBET

Flavours vary – please ask
Egg, milk

85,- Per scoop

TODAY’S DESSERT

Varies – please ask

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 ZERO	0,33l	64,-
BRAATTAN APPLE JUICE	Glass	Bottle
Rosetta	58,-	225,-
INDERØY MOSTERI FRUIT JUICE		
Raspberry 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 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
PERONI GLUTEN FREE	4,3%, (0,30l)	125,-	bottle
NOAM BAVARIA LAGER	5,2%, (0,34l)	155,-	bottle
BIRRA MORRETI	4,6%, (0,33l)	125,-	bottle
GALIPETTE CIDRE BRUT	4,5%, (0,33l)	145,-	bottle

SPARKLING WINE

	Glass	Bottle
AYALA	245,-	1450,-
Britannia Selection Brut Majeur, Champagne, France		
AYALA	265,-	1595,-
Britannia Selection Rosé Majeur, Champagne, France		
NYETIMBER	295,-	1750,-
Cuvée-Cheri, Demi-sec, West Sussex, England		
VAL D'OCA-RIVE DI SANTO STEFANO	165,-	975,-
Valdobbiadene Prosecco Superiore, Piemonte, Italia		

WHITE WINE

	Glass	Bottle
TORRES	165,-	750,-
Waltraud Riesling 2024, Penedès, Spain		
LUIS SEABRA	175,-	795,-
Xisto Ilimitado 2024, 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 2025, Marlborough, New Zealand		
XIMENES-SPINOLA	220,-	990,-
Pedro Ximénès 2022, Jerez-Xérès-Sherry, Spain		
JOYCE	225,-	1050,-
Submarine Canyon Chardonnay 2024, Monterey, USA		

RED WINE

	Glass	Bottle
TERRAZAS DE LOS ANDES	155,-	725,-
Malbec 2024, Mendoza, Argentina		
ALAIN GRAILLOT & THALVIN	165,-	750,-
Syrah Syrocco 2023, Zenata, Morocco		
FÈLSINA	185,-	835,-
Chianti Classico 2023, Toscana, Italy		
SEGHECIO	190,-	855,-
Sonoma Zinfandel 2023, California, USA		
LOPEZ DE HEREDIA	275,-	1250,-
Viña Tondonia 2014, Rioja, Spain		
PRODUTTORI DEL BARBARESCO	255,-	1150,-
Nebbiolo, 2022, Piemonte, Italy		
CLOUDY BAY	285,-	1275,-
Pinot Noir 2023, Marlborough, New Zealand		
CHATEAU MUSAR	325,-	1450,-
Blend 2019, 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,-

Britannia Selection Champagne

Glass 245,- | Bottle 1450,-