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
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
445,-
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

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		

WARM BEVERAGE

ESPRESSO	64,-
AMERICANO	64,-
CAPPUCINO	66,-
CAFFÈ LATTE	66,-
COFFEE Kjeldsberg	65,-
TEA Gravraak	65,-
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 Britannia Selection Brut Majeur, Champagne, France	245,-	1450,-
AYALA Britannia Selection Rosé Majeur, Champagne, France	265,-	1595,-
NYETIMBER Cuvée-Cheri, Demi-sec, West Sussex, England	295,-	1750,-
VAL D'OCA-RIVE DI SANTO STEFANO Valdobbiadene Prosecco Superiore, Piemonte, Italia	165,-	975,-

WHITE WINE

	Glass	Bottle
TORRES Waltraud Riesling 2024, Penedès, Spain	165,-	750,-
LUIS SEABRA Xisto Ilimitado 2024, Douro e Porto, Portugal	175,-	795,-
ALBERTO NANCLARES Pergola Dandelion 2022, Rias Baixas, Spain	195,-	875,-
ARTELIUM White Pinot 2023, Sussex, England	215,-	975,-
CLOUDY BAY Sauvignon Blanc 2025, Marlborough, New Zealand	215,-	975,-
XIMENES-SPINOLA Pedro Ximénes 2022, Jerez-Xérès-Sherry, Spain	220,-	990,-
JOYCE Submarine Canyon Chardonnay 2024, Monterey, USA	225,-	1050,-

RED WINE

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

All wines may contain sulphite

JONATHAN 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,-