

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,-

SHRIMP TOAST

Gochujang, kewpie & daikon

egg, fish, sesame, shellfish, soy, sulphites, wheat

185,-

STARTERS

KINGFISH CRUDO

Grapefruit ponzu & wakame

fish, sesame, soy, sulphites

235,-

TEMPURA SOFTSHELL CRAB

Black pepper sauce, Thai basil & lime

fish, milk, sesame, shellfish, soy, sulphites, wheat

220,-

SALMON TATAKI

Avocado cream, daikon & soy vinaigrette

fish, sesame, soy, sulphites

220,-

50GR ENTRECÔTE A5 PUREBRED WAGYU

KAGOSHIMA PREFECTURE JAPAN

truffle & Yuzu Vinaigrette

Sulphite, soy

655,-

TODAY'S STARTER

Varies - ask us

215,-

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

465,-

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

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, sesame, milk, barley

295,-

CELLAR STEAK OR CELLAR FISH

180gr Sirloin of beef or 200gr Wolffish

Baked potatoes, yuzu bearnaise, fresh salad & carrots.

Milk, mustard, egg, sulphite, sesame, soy, wheat, (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

ROSEMARY RED WINE SAUCE

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, wheat, soy

GOCHUJANG MAYO

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

GREENS

75,- PER PORTION

SMASH CUCUMBER SALAD

Soy & sesame

sesame, soy, sulphites

MIZO CARROTS

Grilled black cabbage

soy, sulphites, wheat

LACTO-FERMENTED CUCUMBER

Gochugaru & garlic

No allergies

CHARRED GREEN BEANS

Citrus garlic butter & almonds

milk, nuts

KIMCHI

chili, garlic & ginger

wheat, fish, soy, sulphite

FRESH SALAD

Wasabi vinaigrette

Sulphite, mustard

JONATHANS 3 COURSE

TODAY'S STARTER + CELLAR STEAK OR CELLAR FISH
+ TODAY'S DESSERT

875,-

WINE PAIRING FROM 565,-

DESSERTS

BLACK SESAME CRÈME BRÛLÉE

Raspberry sorbet
Egg, milk, sesame

195,-

YUZU CRÈMEUX

Pomelo, mandarin sorbet & sesame tuile
Egg, milk, sesame, wheat

195,-

TIRA-MISO

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

195,-

ICE CREAM OR SORBET

Flavours vary - please ask
Milk, egg

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 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
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 CIDRE 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		
XIMENES-SPINOLA	220,-	990,-
Pedro Ximénes 2022, Jerez-Xérès-Sherry, Spain		
JOYCE	225,-	1050,-
Submarine Canyon Chardonnay 2023, Monterey, USA		

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		
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,-

Britannia Selection Champagne

Glass 235,- | Bottle 1390,-