

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

HALIBUT CEVICHE

Pickled green strawberry, Jalapeno & coconut

Fish, sulphite, soy, sesame, egg, mustard

235,-

TEMPURA SOFTSHELL-CRAB

Black pepper sauce, Thai basil & lime

Fish, milk, sesame, shellfish, soy, sulphites, wheat

220,-

DRY AGED BEEF CARPACCIO

Ramson, kewpie-mayo, lacto-fermented cucumber & potato paille

Egg, soya, hvete, sulfitt, fisk, sennep, bygg

220,-

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

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 & charred broccolini & Korean Gochujang vinaigrette

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

KIMCHI BUTTER SAUCE

Wheat, fish, sulphite, soy, milk

RED WINE SAUCE

Sulphite

SZECHUAN PEPPER & COCONUT SAUCE

Sulphite, soy

TRUFFEL & YUZU VINAIGRETTE

Sulphite, soy

CHILI CRUNCH

Sulphite, sesame, wheat, soy

KEWPIE-MAYO

Sulphite, egg, mustard, soy, barley

RAMSON-MAYO

Egg, sulfit, mustard

GREENS

75,- PER PORTION

TOMATO SALAD

Soy & sesame

Fish, sesame, soy, sulphites

CHARRED BROCCOLINI

Korean Gochujang vinaigrette

Sulphite, sesam, wheat, soy

GRILLED ASPARAGUS

Chili crunch

Sulphite, sesam, wheat, soy

KIMCHI

chili, garlic & ginger

Wheat, fish, soy, sulphite

LACTO-FERMENTED CUCUMBER

Gochugaru & garlic

No allergies

FRESH SALAD

Wasabi vinaigrette

Sulphite, mustard

JONATHAN'S 3 COURSE

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

875,-

WINE PAIRING FROM 565,-

DESSERTS

PAVLOVA

Grapefruit and white chocolate cream, citrus & lemon balm
Egg, milk, sulphite

195,-

RHUBARB

Creme pâtissier, Strawberry & elderflower Ju
Egg, milk

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

WHITE WINE

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

RED WINE

	Glass	Bottle
TERRAZAS DE LOS ANDES 155,- Malbec 2023, Mendoza, Argentina		725,-
ALAIN GRAILLOT & THALVIN 165,- Syrah Syrocco 2023, Zenata, Morocco		750,-
FÈLSINA 185,- Chianti Classico 2023, Toscana, Italy		835,-
SEGHESIO 190,- Sonoma Zinfandel 2023, California, USA		855,-
LOPEZ DE HEREDIA 275,- Viña Tondonia 2013, Rioja, Spain		1250,-
PRODUTTORI DEL BARBARESCO 255,- Nebbiolo, 2022, Piemonte, Italy		1150,-
CLOUDY BAY 285,- Pinot Noir 2023, Marlborough, New Zealand		1275,-
CHATEAU MUSAR 325,- Blend 2019, Bekaa Valley, Libanon		1450,-

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,-