

GRILLERIET

APERITIFF

Champagne 230,-
Diebolt vallois blanc de blanc (pris per glass)

Cremant 135,-
Chartron et trebbuchet cremant de Bourgogne (pris per glass)

Prosecco 125,-
Corvezzo prosecco (pris per glass)

Pornstar martini 195,-

Kir royal 195,-

Negroni 155,-

Mocktail 112,-
Kiwi & grapefrukt mojito

SNACKS

Tre østers – Fine de Claire 185,-
med tindved & jalapeño (14, 19)

Grilleriets charcuterie 225,-
med foccacia, ost, grønne oliven & assortert spekemat (1, 2, 5, 9, 23)

Foccacia 95,-
med aioli, cornichons & grønne oliven (1, 2, 5)

Grillet bratwurst 135,-
i briochebrød med sauerkraut og cheddar (1, 2, 13, 19)

Skagen 225,-
med brioche, rødløk, dill og avrugacaviar (1, 2, 5, 9, 13, 21)

“Dirty fries” 145,-
pommes frites med cheddar, jalapeño & bacon (13)

SHOW-MENY 3-RETTER TIL 685,-

Vi sørger alltid for å servere maten i god tid før din forestilling eller konsert starter. Spør servitøren om vinanbefalinger.

Ceviche av lysing

Sitrusdressing, grillet avokado, agurk, koriander & jalapeño (6)

Langtidsstekt picanha av storfe

med pastinakkpuré, grillede grønne asparges, konfiteret potet og rødvinssaus (13, 19, 20)

Grilleriets Pavlova

marengs, vaniljekrem, rips & basilikumiskrem (5, 13)

FORRETTER

Ceviche av lysing 195,-
Sitrusdressing, grillet avokado, agurk, koriander & jalapeño (6)

Biff tartar 205,-
med kapersmajones, gravet eggeplomme & mandelpotetchips (2, 5)

Grilleriets carpaccio av okse 215,-
med ramsløk, reddik, pecorino & pinjekjerner (23)

Jospergrillet kamskjell 245,-
med pastinakkpuré, brunet smør med sort hvitløk, pastinakkchips & kjørvel (13, 14, 25)

VEGETAR

Salat av rotgrønnsaker 195,-
med chevre, ramsløk & rugbrød (23)

Bakt blomkål 245,-
med couscous, grillet asparges, parmesan & chimichurri (13, 19)

FRA GRILLEN

Alle rettene fra grillen inkluderer en saus fra menyen.

Jospergrillet lange 215,-
(6)

Grilleriets cheeseburger 295,-
med bresert løk, cheddar, chipotlemajones & pommes frites (1, 2, 5)

Grilleriets spicy spareribs 275,-
jospergrillet & servert i chiliglaze (19, 25)

Langtidsstekt picanha av okse 295,-

Jospergrillet entrecôte - 250g 395,-

Jospergrillet ytrefilet - 250g 390,-

Helgrillet maiskylling - ca 400g 280,-

Tomahawk 995,-
ca. 1kg, for to personer (ventetid 30 min)

T-Bone av Norsk storfe 1350,-
for to personer (ventetid 30 min)

SAUSER

Béarnaise 45,-
(5, 13, 19)

Kremet grønnpeppersaus 45,-
(13, 19)

Rødvinssaus 55,-
(19, 20)

Hvitvin-velouté 45,-
dillolje (6, 13)

Chimichurri 40,-
(19)

BARNEMENY

Jospergrillet hamburger 185,-
i briochebrød, cheddar, ketchup & pommes frites (1, 13)

Grillpølse i brioche 135,-
med ketchup & pommes frites (1)

TILBEHØR

Grillet spisskål 45,-
(13)

Grønn salat 65,-
m/syltede grønnsaker

Jospergrillet grønn asparges..... 75,-

Ovnsbakte perlepoteter 65,-

Grillet mais 55,-
m/smør & flaksalt (13)

Potetpuré 65,-
(13)

Grillet brokkolini... 75,-
m/chili & hvitløk

Pommes frites 75,-

Grillet padron 65,-
m/flaksalt

Coleslaw 60,-
(2, 5, 13, 19)

SØTT & SALT

Grilleriets Pavlova 175,-
marengs, vaniljekrem, rips & basilikumiskrem (5, 13)

Rabarbra 185,-
med hvit sjokolade cremeux, brent hvit sjokolade & rabarbrasorbet (13)

Brunost 185,-
med rørte jordbær & havreflarn (5, 7, 13)

Tre kuler sorbet & iskrem 95,-
tre kuler sorbet & iskrem (13)

Dagens utvalg oster 195,-
dagens utvalg av oster med tilbehør (12, 13, 23)

Petits fours..... 75,-
utvalg av små, søte konfekter (5, 11, 13)

ALLERGIER

1 Hvete **2** Sennep **3** Lupin **4** Rug **5** Egg **6** Fisk **7** Havre
8 Hasselnøtter **9** Gluten **10** Pistasj **11** Mandler
12 Sesamfrø **13** Melk/Laktose **14** Bløtdyr/Skjell/
Muslinger **15** Bygg **16** Cashewnøtter **17** Peanøtter
18 Pekannøtter **19** Svoveldioksid/Sulfater **20** Selleri
21 Skalldyr **22** Valnøtter **23** Upasteurisert ost
24 Macadamianøtter **25** Soya

GRILLERIET

APERITIFF

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Diebolt vallois blanc de blanc (price per glass)	
Cremant	135,-
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Prosecco	125,-
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Pornstar martini	195,-
Kir royal	195,-
Negroni	155,-
Mocktail	112,-
Kiwi & grapefrukt mojito	

SNACKS

Three oysters – Fine de Claire	185,-
with seabuckthorn and jalapeño (14, 19)	
Grilleriet's charcuterie	225,-
with foccacia, cheese, green olives & assorted ham & salami (1, 2, 5, 23)	
Foccacia	95,-
with aioli, cornichons & green olives (1, 2, 5)	
Grilled bratwurst	135,-
in brioche bun with sauerkraut and cheddar cheese (1, 2, 13, 19)	
Skagen	225,-
with brioche bun, red onion, dill & avruga-caviar (1, 2, 5, 9, 13, 21)	
"Dirty Fries"	145,-
pommes frites with cheddar, jalapeño and bacon (13)	

SHOW MENU 3 COURSE FOR 685,-

We make sure to serve the food in advance of any performance or concert. Ask your waiter for wine pairing recommendations.

Hake ceviche dressed in citrus

with grilled avocado, cucumber, coriander & jalapeño (6)

Slowcooked beef picanha

parsnip pure, grilled green asparagus, confit potato and redwine sauce (13, 19, 20)

Grilleriet's Pavlova

meringue, vanilla-custard, red currants and basil-icecream (5, 13)

STARTERS

Hake ceviche dressed in citrus

with grilled avocado, cucumber, coriander and jalapeño (6)

Beef tartare

with caper mayonnaise, cured egg yolk & almond potato chips (2, 5)

Grilleriet's beef carpaccio

with wild garlic, radish, pecorino & pinenuts (23)

Jospergrilled scallops

with parsnip purée, browned butter with black garlic, parsnip chips & chervil (13, 14, 25)

VEGETARIAN

Spring vegetable salad

with chevre, wild garlic, rye bread crumble (23)

Baked cauliflower

with couscous, grilled asparagus, parmeggiano & chimichurri (13, 19)

FROM THE GRILL

All dishes from the grill include a sauce from the menu.

Jospergrilled ling

(6)

Grilleriet's cheeseburger

with braised onions, cheddar, chipotle mayonnaise & pommes frites (1, 2, 5)

Grilleriet's spicy spareribs

jospergrilled & served in chiliglaze (19, 25)

Slowcooked picanha of beef.....

Jospergrilled entrecôte

250g

Jospergrilled sirloin

250g

Grilled whole chicken

ca. 400g

Tomahawk

ca. 1kg, serving for two people (waiting time 30 min)

T-bone steak from Norwegian beef

serving for two people (waiting time 30 min)

SAUCES

Béarnaise

(5, 13, 19)

Creamy green pepper sauce

(13, 19)

Red wine sauce

(19, 20)

White wine-velouté

dill oil (6, 13)

Chimichurri

(19)

KID'S MENU

Jospergrilled hamburger

with brioche bun, cheddar, ketchup and pommes frites (1, 13)

Grilled sausage in brioche bun

with ketchup and pommes frites (1)

EXTRAS

Grilled spring cabbage (13)

Green fresh salad.. 65,-
w/pickles

Jospergrilled green asparagus ..

Roasted pearl potatoes

Grilled corn

Potato mash

Grilled brocolini ...

Pommes frites

Grilled padron

Coleslaw

SWEET & SAVORY

Grilleriet's Pavlova

meringue, vanilla-custard, red currants and basil-icecream (5, 13)

Rhubarb

with white chocolate cremeux, burnt white chocolate & rhubarb sorbet (13)

Brown cheese

with strawberries & oat crisp (5, 7, 13)

Sorbet & ice-cream

three kinds of sorbet & ice-cream (13)

Cheese Platter

today's selection of cheese (12, 13, 23)

Petits fours

selection of small, sweet confections (5, 11, 13)

ALLERGIES

1 Wheat **2** Mustard **3** Lupin **4** Rye **5** Egg **6** Fish
7 Oat **8** Hazelnuts **9** Gluten **10** Pistachio
11 Almonds **12** Sesame **13** Milk/Lactose **14** Molluscs/
Mussels/Clams **15** Barley **16** Cashews **17** Peanuts
18 Pecan Nuts **19** Sulfur Dioxide/Sulfates **20** Celery
21 Shellfish **22** Walnuts **23** Upasteurized Cheese
24 Macadamia Nuts **25** Soy