

W E L C O M E T O

NORDA

Our focus is on the best products on what Norway has to offer. Either it's from the sea, fjords, forests or the region around us. We do this with consideration for the planet, the animals and the people around us. That is why we have a strong focus on organic, local and seasonal food.

We are a team of enthusiastic professionals who are more than happy to recommend the various dishes to you, while enjoying the good company and view.

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Norda Oslo



@nordaoslo



Norda Oslo



OUR VISION

At Norda restaurant, we don't just serve food; we craft stories on plates. Whether it's fresh oysters, creative starters, or classic favorites, each bite has a story to tell. We have the city's largest roof garden, called "Grow Hub". Here, herbs and micro-greens, have only raised a few floors! We call it "untraveled food," a tribute to our commitment to sustainability.

We offer seasonal dishes inspired by North America, with quality ingredients from local suppliers. At Norda, we celebrate the best from both sides of the Atlantic. The inspiration for our dishes is equally sourced from the Norwegian coast as from the variety of global cuisines found in Manhattan.

Join us on a food journey where every dish is a story!

SET MENUS

These set menus are the head chef's choice of the day and may vary from week to week. Ask your waitress for today's 3 or 5 course menu.

Chefs 3 course menu 799,-
Wine pairing 525,-

Chefs 5 course menu 995,-
Wine pairing 825,-

We also offer both menus with vegetarian alternatives.



SIDES

Grønn Salat

Urter fra Grow Hub

Green Salad

Herbs from the Grow Hub

Sennep, sulfitter // Mustard, sulphites

95,-

Pommes Royal

Urte aioli, estragon & parmesan

Pommes Royal

Herb aioli, tarragon & parmesan

Sulfitter, melk // Sulphites, milk

89,-

Solørpoteter

Urter fra Grow Hub

Potatoes from Solør

Herbs from Grow Hub

85,-



EXCLUSIVE FROM THE CHEF

Oscietra Caviar 30g

Blini, Rørosrømme & sjalottløk

Oscietra Caviar 30g

Blini, Røros sour cream & shallots

Egg, hvete, melk, fisk // Egg, wheat, milk, fish

995,-

Dry-aged Entrecôte

Trøffel- & rødvinsaus med dagens garnityr

Dry-aged Rib Eye

Truffle & red wine sauce with today's garnish

Sulfitter, selleri // Sulphites, celeriac

755,-



STARTERS

Østers

Musserende fra Santa Barbara

Oysters

Sparkling from Santa Barbara

Egg, bløtdyr, sulfitter // Egg, molluscs, sulphites

105,- 1 stk // 485,- 6 stk

Kremet aspargessuppe

Variasjon på asparges & krutonger

Creamy asparagus chowder

Variation on asparagus & crutons

Melk, hvete // Milk, wheat

195,-

Tostada

Tunfisk, kimchiemulsjon & røkt avokado

Tostada

Tuna, kimchi emulsion & smoked avocado

Fisk, sulfitter, hvete, soya, sesam // Fish Sulphites, wheat, soy, sesame

275,-

Oksetartar

Ramsløkemulsjon & potet poppers

Beef Tartar

Ramson emulsion & potato poppers

Sennep, sulfitt, egg // Mustard, sulphites, egg

265,-



MAINS

Risotto

Ramsløk, artisjokk & urter fra Grow hub

Risotto

Ramson, artichokes & herbs from Grow hub

Sulfitter, melk // Sulphites, milk

295,-

Piggvar

Neper, grønnkål og røkt blåskjellsaus

Turbot

Turnip, kale and smoked mussels sauce

Sulfitter, melk, fisk, bløtdyr // Sulphites, milk, fish, molluscs

475,-

Mørbrad biff

Purre- & potetpure, & rødvinsaus med beinmarg

Sirlion steak

Leek & potato pure & red wine sauce with bone marrow

Melk, sulfitter, selleri // Milk, sulphites, celeriac

385,-



CLASSICS

Cæsarsalat

Kylling, hjertesalat, krutonger, bacon & parmesan

Caesar Salad

Chicken, baby Romano, croutons, bacon & parmesan
Sulfitter, fisk, sennep, hvete, melk // Sulphites, fish, mustard, wheat, milk

295,-

Amerikansk Lobster Roll

Brioche brød, hummer, syltet rødløk, hummermajones & french fries

American Lobster Roll

Brioche bread, lobster, pickled red onion, lobster mayonnaise & french fries

Skalldyr, fisk, melk, egg, hvete, selleri // Shellfish, fish, milk, egg, wheat, celeriac

395,-

Entrecôte & fries

Asparges, béarnaise med brunet smør, estragon- & parmesan fries

Rib-Eye & fries

Asparagus, béarnaise made with browned butter, tarragon & parmesan fries

Sulfitter, melk, egg // Sulphites, milk, egg

555,-

Norda Burger

Bacon jam, urte aioli, cheddar, estragon- & parmesan fries

Norda Burger

Bacon jam, herb aioli, cheddar, tarragon & parmesan fries

Hvete, egg, melk, sulfitter // Wheat, egg, milk, sulphites

355,-



DESSERTS

Our pastry chef has gone above and beyond to make sure you get a sweet ending to your meal. Bon appetit!

Sjokolade

Sjokoladesponge & pasjonsfruktsorbet

Chocolate

Chocolate sponge & passion fruit sorbet

Melk, hvete, egg // Milk, wheat, egg

175,-

Espresso Martinimousse

Kaffeis & kaffe crumble

Espresso Martini mousse

Coffee ice cream & coffee crumble

Melk, hvete, egg // Milk, wheat, egg

165,-

Grow Hub

Jordbærmousse, basilikumsorbet & The Hub honning

Grow Hub

Strawberry mousse, basil sorbet & Hub honey crumble

Melk, hvete, egg // Milk, wheat, egg

165,-

