



PRE DRINKS 189,-

No alcohol? No problem! Ask your waiter for our mocktail options

Martini

Tanqueray 10/Ketel One, Vermouth

Negroni

Tanqueray London Dry, Vermouth, Campari

French 75

Gin, Sparkling Wine, Lemon, Sugar

Sidecar

De Luze VS, Triple Sec, Lemon

Gin & Tonic

Tanqueray London Dry, Lime & Tonic

Tommy's Margarita

Ocho Blanco, Agave, Lime

STARTERS

Kremet aspagessuppe / Creamy asparagus chowder 195,-

Variasjon på asparges & krutonger

Variation on asparagus & crutons

Melk, hvete // Milk, wheat

Tostada 275,-

Tunfisk, kimchiemulsjon & røkt avokado

Tuna, kimchi emulsion & smoked avocado

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

Oksetartar / Beef Tartar 265,-

Ramsløkemulsjon & potet poppers

Ramson emulsion & potato poppers

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

MAINS

Risotto 295,-

Ramsløk, artisjokk & urter fra Grow hub

Ramson, artichokes & herbs from Grow hub

Sulfitter, melk // Sulphites, milk

Piggvar / Turbot 475,-

Neper, grønnskål & røkt blåskjellsaus

Turnip, kale & smoked mussel sauce

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

Indrefilet av okse / Beef tenderloin 385,-

Purre- & potetpuré, & rødvinsaus med beinmarg

Leek & potato purée & red wine sauce with bone marrow

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

SET MENUS

Ask your waiter for today's 3- or 5-course menu

Chef's 3 course menu 799,- / Wine pairing 525,-

Chef's 5 course menu 995,- / Wine pairing 825,-

EXCLUSIVE FROM THE CHEF

Oscietra Caviar 30g 995,-

Blini, Rørosrømme & sjalottløk

Blini, sour cream from Røros & shallots

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

Dry-aged Entrecôte 120,- pr 100g

Please ask your waiter for today's available portions (grams)

Trøffel & rødvinsaus med dagens garnityr

Truffle & red wine sauce with today's garnish

Sulfitter, selleri // Sulphites, celeriac

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

Musserende vin fra Santa Barbara

Sparkling wine from Santa Barbara

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

SIDES

Green Salad 95,-

Urter fra Grow Hub

Herbs from Grow Hub

Sennep, sulfitter // Mustard, sulphites

Pommes Royal 89,-

Urte-aioli, estragon & parmesan

Herb aioli, tarragon & parmesan

Sulfitter, melk // Sulphites, milk

Potatoes from Solør 85,-

Urter fra Grow Hub

Herbs from Grow Hub

CLASSICS

Caesar Salad 295,-

Kylling, hjertesalat, krutonger, bacon & parmesan

Chicken, baby Romano, croutons, bacon & parmesan

Sulfitter, fisk, sennep, hvete, melk // Sulphites, fish, mustard, wheat, milk

American Lobster Roll 395,-

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

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

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

Norda Burger 355,-

Bacon jam, urteaioli, cheddar, estragon- & parmesan fries

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

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

DESSERTS

Sjokolade / Chocolate 175,-

Sjokoladesponge & pasjonsfruktsorbet

Chocolate sponge & passion fruit sorbet

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

Espresso Martini mousse 165,-

Kaffeis & kaffecrumble

Coffee ice cream & coffee crumble

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

Grow Hub 165,-

Jordbærmousse, basilikumsorbet & The Hub honning-crumble

Strawberry mousse, basil sorbet & The Hub honey crumble

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

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