

BRUNCH CLUB



BRUNCH SET MENU 595,-

Starter
Egg Florentine

Main
Steak Sandwich

Dessert
Mendel's dessert buffet

À LA CARTE

Egg Florentine 220,-
Brioche, hollandaise, egg & spinat
Brioche, hollandaise, egg & spinach
Egg, hvete, melk, sulfitt //
Egg, wheat, milk, sulphites

Egg Benedict 245,-
Brioche, hollandaise, egg & skinke
Brioche, hollandaise, egg & ham
Egg, hvete, melk, sulfitt //
Egg, wheat, milk, sulphites

Egg Royal 245,-
Brioche, hollandaise, egg & gravet laks
Brioche, hollandaise, egg & cured salmon
Egg, hvete, melk, fisk, sulfitt //
Egg, wheat, milk, fish, sulphites

Avokado Sandwich 225,-
Rugbrød, avokado & granateple
Rye bread, avocado & pomegranate
Hvete, rug, bygg, havre, sesam, sulfitt //
Wheat, rye, barley, oats, sesame, sulphites

Chevre Salat 265,-
Honning glaserte valnøtter & bakte betes
Honey glazed walnuts & baked beets
Melk, sulfitt, valnøtter // milk, sulphites, walnuts

Steak Sandwich 295,-
Surdeigsbrød, estragonmajones & syltet løk
Sourdough bread, tarragon mayonnaise & pickled onions
Hvete, sennep, egg, sulfitt // Wheat, mustard, egg, sulfites

Norda Burger 365,-
Baconmarmelade, cheddar, pickles, ruccula, tomat, crispy mais & fries
Bacon marmalade, cheddar, pickles, arugula, tomato, crispy corn & fries
Hvete, egg, melk, sulfitt // Wheat, egg, milk, sulphites

Oscietra Caviar 30gr 795,-
Blini, Rørosrømme & sjalottløk
Blini, Røros sour cream & shallots
Egg, hvete, melk, fisk // Egg, wheat, milk, fish

WANT TO ADD SOMETHING?

Egg	25,-
Salmon	49,-
Pastrami	49,-
Fries	65,-
Avocado	55,-
Dessert Buffet	265,-

Vegetarian option = // Gluten free option =

COCKTAILS

Mimosa 179,-
Sparkling wine & orange juice

Bellini 179,-
Sparkling wine & peach puree

..... Cocktails served after 13:00

Amaro Spritz 189,-
Amaro di Angostura / Sparkling Wine / Soda

French 75 189,-
Gin/Sparkling Wine / Lemon / Sugar

Bloody Mary 189,-
Vodka / Tomato / Lemon / Bay-Leaf / Worcestershire / Tabasco / Salt / Pepper

Espresso Martini 189,-
Vanilla Vodka / Coffee Liqueur / Espresso / Vanilla

MORE BUBBLES LESS TROUBLES

Cantina Vedova 849,-
Prosecco Veneto

Faccoli Franciacorta 1299,-
Rose Brut

Collet Brut 1349,-
France, Champagne

MOCKTAILS

All mocktails 179,-

Tropical Paradise
Passion Fruit / Pineapple / Lemon / Coconut / Soda

Virgin Bloody Mary
Tomato / Lemon / Bay-Leaf / Worcestershire / Tabasco / Salt / Pepper

Espresso Martini (alco-free)
Lyre's Coffee Originale / Espresso / Vanilla



DESSERT BUFFET

105,- per piece of cake

Finger Pistachio Raspberry
Pistasjganache, bringebær & hvit sjokoladeglaze
Pistachio ganache, raspberry & white chocolate glaze
Egg, melk, nøtter (mandler, pistasjnøtter), fiskegelatin, spor av soya //
Egg, milk, nuts (almond, pistachio), fish gelatin, trace of soy

Finger Passion Milk Chocolate
Sjokolade, pasjonsfrukt & melkesjokolade namelaka
Chocolate, passion fruit & milk chocolate namelaka
Egg, melk, fiskegelatin, spor av soya //
Egg, milk, fish gelatin, trace of soy

Financiers Framboise
Mandelkake, bringebærconfit & sprø bringebær
Almond cake, raspberry confit & crispy raspberry
Egg, melk, mandler // Egg, milk, almond

Raspberry mousse cake
Bringebær, spongekake & tørket bringebær
Raspberry, sponge cake & dried raspberries
Laktose, gluten, egg // Lactose, gluten, egg

Blueberry cheesecake & lemon jelly
Klassisk ostekake med sitrongelé
Classic cheesecake with lemon jelly
Egg, laktose, hvete // Egg, lactose, wheat

Homemade swedish chocolate cake
Kladdkake, sjokolademousse & bringebærgelé
Chocolate cake, chocolate mousse & raspberry jelly
Laktose, gluten, egg // Lactose, gluten, egg

Amarettis Cookies
Klassisk italiensk kjeks
Classic italian cookies
Egg, nøtter (mandler) //
Egg, nuts (Almond)

Cookies
Melk, egg, soya, pekannøtter, pistasjnøtter //
Milk, egg, soy, pecans, pistachios

Macaroons
Pistasj, vanilje, bringebær, pasjonsfrukt, salt karamell
Pistachio, vanilla, raspberry, passion fruit, salted caramel
Egg, melk, mandler, spor av soya //
Egg, milk, almonds, trace of soy

Lemon tarte
Sitronkrem
Lemon curd
Hvete, melk, egg, spor av nøtter //
Wheat, milk, egg, traces of nuts

Financiers Pistachio
Mandelkake & pistasj-praline
Almond cake & pistachio praliné
Egg, melk, nøtter (mandler) //
Egg, milk, nuts (almond)

ONLY HERE FOR THE DESSERT BUFFET? 545,- pp.

Treat yourself at the dessert buffet! Grab as many as your heart desires
—But let's keep waste to a minimum

Welcome to Brunch Club at Norda Oslo!

Every Saturday we run a festive brunch where the music is a part of the experience with sweet beats and a lovely vibrating atmosphere. Enjoy the beautiful view of Oslo with bubbles, delicious food and good vibes!

Allergies? Let us know in advance. Many of our dishes can be made with different options.

Share your experience:



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