



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

Ristet sopp / Roasted mushrooms 215,-

Posjert egg, sopp crumble, potet & trøffelskum
Poached egg, mushroom crumble, potato & truffle foam
Egg, hvete, melk, sulfitt // Egg, wheat, milk, sulfites

Tartar av kamskjell / Tartar of scallops 285,-

Reddik, avokado, rognkjeks, yuzu & tahini saus
Radish, avocado, lumpfish roe, tahini & yuzu saus
Fisk, bløtdyr, sesamfrø, sulfitt // Fish, molluscs, sesam, sulfites

Oksetartar / Beef Tartar 285,-

Beinmarg majones, jordskokkchips, cornichons & eggeplomme gel
Bone marrow mayonnaise, jerusalem artichoke chips, cornichons & egg yolk gel
Egg, sennep, sulfitt // Egg, mustard, sulfites

MAINS

Safran risotto / Saffron risotto 295,-

Grillede grønnsaker, urter fra Grow Hub, rødbet & kullmajones
Grilled vegetables, herbs from Grow Hub, beetroot & charcoal mayonnaise
Sulfitt, egg, melk // Sulphites, egg, milk

Villkveite fra Rogaland / Wild Halibut from Rogaland 465,-

Syrlig kål, sprø kylling skinn, blodappelsin caviar, ørret rogn & Dashi essens
Acid cabbage, crispy chicken skin, blood orange caviar, trout roe & Dashi essens
Melk, fisk, sulfitt // Milk, fish, sulfites

Iberico Spareribs / Iberian Pork Ribs 345,-

Fries, Bourbon & Miso BBQ saus
Fries, Bourbon & Miso BBQ sauce
Sulfitter, sennep, bløtdyr, fisk, melk // Sulphites, mustard, molluscs, fish, milk

SET MENUS

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

Chef's 3 course menu 825,- / Wine pairing 595,-

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

EXCLUSIVE FROM THE CHEF

Oscietra Caviar 30g 795,-

Blini, Rørosrømme & sjalottløk
Blini, sour cream from Røros & shallots
Egg, hvete, melk, fisk // Egg, wheat, milk, fish

Tørrmodnet Entrecote fra Trøndelag / Dry Aged Ribeye from Trøndelag 150,- pr 100g

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

Ristede småpoteter, asparges, brokkolini & Trøffel glace
Roasted baby potatoes, asparagus, broccolini & Truffle glace
Sulfitter, melk // Sulphites, milk

Østers / Oysters 49,- 1 stk // 249,- 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,-

Trøffelmajones, estragon & parmesan
Truffle mayonnaise, tarragon & parmesan
Sulfitter, melk // Sulphites, milk

Potatoes from Solør 85,-

Urter fra Grow Hub
Herbs from Grow Hub

CLASSICS

Norda Caesar Salad 295,-

Salat, krutonger, bacon, parmesan & kylling
Salad, croutons, bacon, parmesan & chicken
Fisk, sennep, hvete, melk // Fish, mustard, wheat, milk

American Lobster Roll 395,-

Briochebrød, hummer, syltet rødløk, hummermajones & fries
Brioche bread, lobster, pickled red onion, lobster mayonnaise & fries
Skalldyr, fisk, melk, egg, hvete, selleri, sulfitt // Shellfish, fish, milk, egg, wheat, celeriac, sulfites

Norda Burger 365,-

Baconmarmelade, cheddar, pickles, ruculla, tomat, crispy mais & fries
Bacon marmalade, cheddar, pickles, arugula, tomato, crispy corn & fries
Hvete, melk, sulfitt // Wheat, milk, sulfites

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

Hvit sjokoladekrem / White chocolate cream 175,-

Hvit sjokoladekrem, grønn eplesorbet, syltet fennikel
White chocolate cream, green apple sorbet, pickled fennel
Melk // Milk

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