



PRE DRINKS 189,-

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

Negroni

Tanqueray London Dry, Vermouth, Campari

Martini

London No.3/Ketel One, Vermouth

Gin & Tonic

Tanqueray London Dry, Lime & Tonic

French 75

Gin, Sparkling Wine, Lemon, Sugar

Tommy's Margarita

Ocho Blanco, Agave, Lime

STARTERS

Kveite Ceviche / Halibut Ceviche 275,-

Avokado- og sesamemulsjon, rødløk, korianderspirer, bananchips

Avocado and sesame emulsion, red onion, coriander sprouts, banana chips

Fisk, sesamfrø, selleri // Fish, sesame, celery

Grillet Avokado / Grilled Avocado 225,-

Pistasjpesto, Rørosrømme, lime, reddik

Pistachio pesto, sour cream from Røros, lime, radish

Melk, pistasjnøtter // Milk, pistachio nuts

Oksetartar / Beef Tartare 285,-

Beinmargmajones, jordskokkchips, cornichons, eggeplommegele

Bone marrow mayonnaise, Jerusalem artichoke chips, cornichons, egg yolk gel

Egg, sennep // Egg, mustard

MAINS

Safranrisotto / Saffron risotto 315,-

Grillede grønnsaker, urter fra Grow Hub, rødbetmajones, kullmajones

Grilled vegetables, herbs from Grow Hub, beetroot mayonnaise, charcoal mayonnaise

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

Norda Steak & Fries 445,-

Grønn asparges, bakt løk, ramsløkskrydret rødvinssaus, pommes frites med parmesan, persille og hvitløk, samt brunet smør-hollandaise

Green asparagus, roasted onion, wild garlic-infused red wine sauce, parmesan, parsley and garlic fries, browned butter hollandaise.

Sulfitter, melk, egg, sennep // Sulphites, milk, egg, mustard

Skrei fra Norge / Skrei from Norway 435,-

Polenta, ørretrogn, edamame, Castellanasaus

Polenta, trout roe, edamame, Castellana sauce

Melk, fisk // Milk, fish

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

Our cuts start at 1 kg, making it the perfect dish to share.

Please ask your waiter for today's available cuts (in 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,-

Hjertesalat, krutonger, bacon, parmesan, kylling
Romaine, croutons, bacon, parmesan, chicken

Fisk, sennep, hvete, melk, egg, sulfitter // Fish, mustard, wheat, milk, egg, sulphites

Norda Burger 365,-

Rødløk- og baconchutney, Gruyère, sort hvitløk-majones, fries med parmesan, sourcream og onion-krydder

Red onion and bacon chutney, Gruyère, black garlic mayo, fries with parmesan, sour cream and onion seasoning

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

Reinsdyr Wonton Lasagne / Reindeer Wonton Lasagne 395,-

Wonton pasta, sitrongress, bechamel, grønn salat

Wonton pasta, lemongrass, bechamel, green salad

Melk, egg, hvete, sulfitter, selleri // Milk, egg, wheat, sulphites, celery

DESSERTS

New York Brown Cheesecake 175,-

Brunostglasur, jordbærsorbet

Brown cheese glaze, strawberry sorbet

Melk, egg // Milk, egg

Harmony Noir 165,-

Vaniljeskum, sort hvitløkis, lakrismarengs

Vanilla foam, black garlic ice cream, licorice meringue

Melk, egg // Milk, egg

White chocolate cream 175,-

Hvit sjokoladekrem, grønn eplesorbet, syltet fennikel

White chocolate cream, green apple sorbet, pickled fennel

Melk // Milk

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