



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

Lettrøkt og råmarinert ørret / Lightly smoked and cured trout 210,-

Vestlandsk ørret servert med gressløk- og dillemulsjon, komprimert agurk, reddik, syltet jalapeño, urteolje, sprø riskjeks.

Trout from Western Norway, served with chive-dill emulsion, compressed cucumber, radish, pickled jalapeño, herb oil, crispy rice cracker.

Fisk, egg, sennep, sulfitter // Fish, egg, mustard, sulphites

Asparges / Asparagus 245,-

Konfitert aspargesskum, syltet sitronløk, ristet solsikke- og gresskarfrø, persilleolje, Holtefjell XO ost.

Confit asparagus foam, lemon pickled shallots, roasted sunflower and pumpkin seeds, parsley oil, Holtefjell XO cheese.

Melk, egg, sennep, sulfitter // Milk, egg, mustard, sulphites

Tartar på storfe / Beef tartar 265,-

Tartarsaus, crispy chiliolje, krispig potet, estragon, syltet løk, parmesan.

Homemade tartar sauce, chili crisp, shoestring potatoes, tarragon, pickled onion, grated parmesan.

Melk, egg, sennep, sulfitter, fisk // Milk, egg, mustard, sulphites, fish

MAINS

Arancini 245,-

Røkt paprika saus, grillet kål, ramsløk, sommerprimører.

Smoked paprika sauce, grilled cabbage, wild garlic, seasonal vegetables.

*Hvete, egg, melk, sulfitter // Wheat, egg, milk, sulphites
(Kan lages vegansk)*

Norda Steak & Fries 465,-

Serveres med fries, sesongens tilbehør, hollandaisesaus, parmesan.

Served with fries and seasonal sides, hollandaise, parmesan.

Sulfitter, melk, egg, selleri // Sulphites, milk, egg, celery

Kveite fra Rogaland/ Halibut from Rogaland 445,-

Erter, grillet purre, grillet kål, og en røkt fisksaus med dill og ørretrogn.

Sweet peas, grilled leek, grilled cabbage, served with a smoked fish sauce with dill and trout roe.

Fisk, melk, selleri, sulfitter // Fish, milk, celery, sulphites

SET MENUS

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

Chef's 3 course menu 799,- / 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

Tomahawk for sharing 175 NOK / 100 gr

From 1,200 kg to 1,700 kg

Ask your waiter about available cuts and their weight.

Grillet asparges, karamellisert løk, pommes frites med parmesan og urter, lett grillet hjertesalat med mandelvinaigrette, Holtefjell XO ost.

Grilled asparagus, caramelized onions, fries with parmesan and herbs, lightly grilled romaine with almond vinaigrette, Holtefjell XO cheese.

Sulfitter, melk, mandler // Sulphites, milk, almonds

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

Lettgrillet hjertesalat / Lightly grilled romaine 125,-

Mandelvinaigrette, Holtefjell XO, urter fra Grow Hub

Almondvinaigrette, Holtefjell XO, herbs from Grow Hub

Sennep, sulfitter, melk, mandler // Mustard, sulphites, milk, almonds

Pommes Royal 115,-

Trøffelmajones, parmesan, estragon.

Truffle mayonnaise, parmesan, tarragon.

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

Potatoes from Solør 95,-

Urter fra Grow Hub, parmesan

Herbs from Grow Hub, parmesan

Melk // Milk

CLASSICS

Norda Caesar salad 295,-

Sprø salat, husets dressing, kylling, bacon, parmesan.

Crisp greens, home made dressing, chicken, bacon, parmesan.

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

Norda Burger 345,-

Rødløk- og baconchutney, Gruyère og cheddar, sort hvitløk-majo, jalapeño-majo, fries med parmesan, rømme, onion-krydder.

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

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

DESSERTS

Strawberry and rhubarb 175,-

Yoghurtis, sitronverbena, aniskarse, vegansk havrekrumble.

Yogurt ice cream, lemon verbena, anise cress, vegan oat crumble.

Melk // Milk

Piña Colada 175,-

Ananaskompott, kokossorbet, pasjonsfrukt puree, piña colada-skum.

Pineapple compote, coconut sorbet, passion fruit puree, piña colada foam.

Melk, egg, kokosnøt // Milk, egg, coconut

Pecan pie 185,-

Whisky likør iskrem, salt karamellsaus.

Served warm with whiskey liquor ice cream, salted caramel sauce.

Melk, hvete, egg, pekannøtter, sulfitter, mandler //

Milk, wheat, egg, pecans, sulphites, almonds

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