



PRE DRINKS 189,-

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

Negroni

OHD Gin, Mancino Rosso and Campari

Dry Martini

Stoli Elit/London No. 3, Mancino Secco

Tommy's Margaritha

Ocho Blanco, Agave, Lime

STARTERS

Lettrøkt og gravet kveite fra Rogaland // Lightly smoked and cured halibut from Rogaland 225,-

Puffet quinoa, syltet agurk, fennikel, kjernemelksaus med pepperrot og jalapeño, ørretrogn

Crispy quinoa, compressed cucumber, fennel, buttermilk sauce with horseradish and jalapeño, trout roe
Fisk, melk, sulfitter // Fish, milk, sulphites

Grillet sellerirot // Grilled celeriac 255,-

Variasjon av steinsopp og sellerirot, luftig steinsoppskum

Variation of porcini mushroom and celeriac, airy porcini foam
Melk, sellerirot, sulfitter // Milk, celeriac, sulphites

Tartar av storfe // Beef tartar 265,-

Emulsjon av grillet løk, krispig chiliolje, syltet løk, jordskokkschips, parmesan, karse

Emulsion of grilled onion, crispy chili oil, pickled onion, Jerusalem artichoke chips, parmesan, cress
Melk, egg, sennep, sulfitter // Milk, egg, mustard, sulphites

Krabbe & XO Saus // Crab with XO Sauce 275,-

Lun krabbesalat med brunet estragonsmør, syltet løk, melketoast

Warm crab salad with browned tarragon butter, pickled onion, milk toast

Melk, skalldyr, sulfitter, fisk, soya, hvete, bløtdyr // Milk, shellfish, sulphites, fish, soy, wheat, molluscs

MAINS

Arancini 285,-

Serveres med sesongens sopp, jordskokk, grønnkål, Holtefjell XO ost

Served with seasonal mushrooms, Jerusalem artichoke, kale, Holtefjell XO cheese

*Hvete, egg, melk // Wheat, egg, milk
(Kan lages vegansk / Can be made vegan)*

Norda steak 465,-

Okseindrefilet, jordskokk, syltet småløk, rødvinssaus smaksatt med sennepsfrø

Beef tenderloin, Jerusalem artichoke, pickled baby onions, red wine sauce flavored with mustard seeds

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

Turbot 445,-

Piggvar fra Kvinesdal, blomkål, erter, røkt Vin Jaune saus

Turbot from Kvinesdal, Southern Norway, cauliflower, peas, smoked Vin Jaune sauce

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

Norda shortribs 455,-

Serveres med pommes frites med parmesan og urter, variasjon av løk, pepperdemiglace

Served with fries with parmesan and herbs, variation of onions, pepper demi-glace

Melk, sulfitter // Milk, sulphites

SET MENUS

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

Chef's 3 course menu 845,- / Wine pairing 595,-

Chef's 5 course menu 1045,- / Wine pairing 825,-

EXCLUSIVE FROM THE CHEF

Tomahawk for sharing 175 NOK / 100 gr

*From 1,2 kg to 1,7 kg
Ask your waiter about available cuts and their weight.*

Sesongens sopp og grønt, pommes frites med parmesan og urter, lett grillet hjertesalat med mandelvinaigrette, Nordas "Ranch", Holtefjell XO ost

Seasonal mushrooms and greens, fries with parmesan and herbs, lightly grilled romaine lettuce with almond vinaigrette, Norda's ranch dressing, 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

Lightly grilled lettuce 135,-

Nordas "Ranch", krispig grønnkål, gresskarfrø, solsikkekjerne, mandler

Nordas "Ranch" dressing, crispy kale, pumpkin seeds, sunflowerseeds, almonds

Melk, mandler // Milk, almonds

Pommes Royale 115,-

Trøffelmaiones, parmesan, estragon

Truffle mayonnaise, parmesan, tarragon

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

Potatoes from Solør 95,-

Perlepotet, urter fra Grow Hub, parmesan

Baby potatoes, herbs from Grow Hub, parmesan

Melk // Milk

CLASSICS

Norda Caesar salad 305,-

Sprø salat, husets dressing, kylling, bacon, parmesan

Crispy salad, homemade dressing, chicken, bacon, parmesan

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

Norda Burger 355,-

Rødløk- og baconchutney, cheddar, Nordas burgerdressing, pommes frites med parmesan, rømme og onion-krydder

Red onion and bacon chutney, cheddar, Norda's burger dressing, fries with parmesan, sour cream and onion seasoning

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

DESSERTS

Apple and milk ice cream 175,-

Financierkake, eplekompott, saltkaramell, sprø havre, melkeis

Financier, apple compote, salted caramel, oat crumble, milk ice cream

Melk, hvete, mandel, egg, sulfitter // Milk, wheat, almond, egg, sulphites

Baked chocolate cream and blueberries 165,-

Kaffeis, sjokoladeganasje, blåbærkompott, Earl Gray saus

Coffee ice cream, chocolate ganache, blueberry compote, Earl Gray sauce

Melk, egg, sulfitter, soya // Milk, egg, sulphites, soy

Pecan pie 195,-

Servert med bourbon iskrem og salt karamellsaus

Served warm with bourbon ice cream and salted caramel sauce

Melk, hvete, egg, pekannøtter, sulfitter, mandler // Milk, wheat, egg, pecans, sulphites, almonds

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