



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

Gin-gravet ørret / Gin-cured Trout 225,-

Puffet quinoa, syltet agurk, røkt og gravet eggeplomme, kjernemelk med pepperrot, syltet jalapeño
Crispy quinoa, pickled cucumber, smoked and cured egg yolk, buttermilk with horseradish, pickled jalapeño
Fisk, egg, melk, sulfitter // Fish, egg, 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 tartare 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, egg, hvete, bløtdyr // Milk, shellfish, sulphites, fish, soy, egg, wheat, molluscs

MAINS

Arancini 285,-

(Kan lages vegansk / Can be made vegan)

Serveres med sesongens vintergrønnsaker, kål, Holtefjell XO-ost
Served with winter vegetables, kale, Holtefjell XO cheese
Hvete, egg, melk // Wheat, egg, milk

Norda steak 465,-

Okseindrefilet, persillerot, crumble av benmarg, rødvinssjy smaksatt med trøffel
Beef tenderloin, parsley root, bone marrow crumble, red wine sauce flavored with truffle
Sulfitter, melk, hvete // Sulphites, milk, wheat

Kveite fra Rogaland / Halibut from Rogaland 445,-

Vinterkål, grillet smørsaus med ørretrogn, gressløk
Winter cabbage, grilled butter sauce with trout roe, chives
Fisk, melk, selleri, sulfitter // Fish, milk, celery, sulphites

Norda duo av and / Nordas duo of duck 495,-

Krydderstekt andebryst, terrine på confitert andelår, puré av persillerot, bakt og grillet rødkål, andesaus med appelsin og julekrydder
Roasted duck breast, confit duck leg terrine, parsley root purée, grilled red cabbage, sauce flavored with orange and Christmas spices
Sulfitter, melk // Sulphites, milk

SET MENUS

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

Chef's 3 course menu 895,- / 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 grønt, pommes frites med parmesan og urter, lett grillet hjertesalat med mandelvinaigrette, Nordas "Ranch", Holtefjell XO-ost

Seasonal 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,-

Trøffelmajones, 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

Myk pepperkake / Gingerbread cake 175,-

Kanel- og vaniljeis, tindved og appelsin, sprø havrecrumbel
Cinnamon and vanilla ice cream, sea buckthorn and orange, oat crumble
Melk, hvete, egg // Milk, wheat, egg

Sjokoladeganasje / Chocolate ganache 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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