

## BEVERAGES

### BUBBLES

GL/FL

NV Conde de Caralt, Cava	125/610:-
NV Fontanafredda Alta Langa Blanc de Blanc, Piedmont	145/705:-
NV Domaine Du Petit Coteau, Cremant de Vouvray	145/705:-
NV Joseph Perrier Cuvée Royal Brut	180/985:-

### WHITE WINE

GL/FL

2022 Clay Creek Chardonnay, Lodi	135/665:-
2021 Blason de Bourgogne Chardonnay, Burgundy	145/705:-
2022 Château Ste Michelle Dry Riesling, Columbia Valley	145/705:-
2022 Felines Jourdan Picpoul de Pinet, Languedoc-Rousillon	145/705:-
2020 Three Finger Jack Chardonnay, Lodi	155/755:-
2021 Erste+Neue Sauvignon Blanc, Alto Adige	155/755:-
2022 Van Voxelm Riesling Saar, Mosel	155/755:-
2022 Laroche Chablis Saint Martin, Chablis	225/1120:-

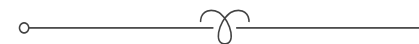
### RED WINE

GL/FL

2021 Clay Creek, Pinot Noir, Lodi	135/655:-
2021 Becker Family Pinot Noir, Pfaltz	145/705:-
2022 Fontanafredda Ebbio Nebbiolo, Piedmont	145/705:-
2017 Ravenswood Zinfandel Vintners Blend, California	145/705:-
2020 Le Paria, Grenache, Languedoc	155/755:-
2021 Musella Valpolicella Ripasso Superiore, Veneto	155/755:-
2015 Vigneto Pozzare Cabernet Colli Berici, Veneto	165/795:-
2019 Tyros Cabernet Sauvignon, Napa Valley	225/1120:-



# BRUNCH CLUB



SATURDAYS WE RUN A FESTIVE BRUNCH WHERE THE MUSIC IS PART OF THE EXPERIENCE WITH SWEET BEATS AND A LOVELY VIBRATING ATMOSPHERE.

SUNDAYS, THE MUSIC IS A BIT MORE RELAXED BUT WITH THE SAME AMAZING BRUNCH SETUP.

BRUNCH  
BUBBLES  
95:-

# BRUNCH CLUB NORDA

Välj två rätter från brunchmenyn.

Njut av kaffe, te, juice & vårt gottiga dessertbord, 410:-

Extra hungrig? Lägg till en extra rätt, 140:-

Choose two dishes from the brunch menu.

Enjoy coffee, tea, juice & our tasty dessert buffet, 410:-

Extra hungry? Add an extra dish, 140:-

## BRUNCH

### 63°C EGGS

Levainbröd, hollandaisesås,  
63°C ägg.

Välj mellan serranoskinka, rökt lax,  
buttermilk chicken,  
stekt svamp

Roasted levain bread,  
hollandaise sauce, 63°C eggs  
Choose between serrano ham, smoked  
salmon, buttermilk chicken, fried  
mushroom

### NORDA'S PHILLY STEAK SANDWICH

Brioche, stekt lök, pulled beef,  
riven ost, majonnäs

Brioche, fried onion, pulled beef,  
cured cheese, mayonnaise

### PANCAKES

Pannkakor, lönnsirap,  
färska bär, hasselnötskräm

American pancakes, maple syrup,  
fresh berries, hazelnut cream

### NORDAS SHRIMP BUN

Brioche, räkröra  
syltad jalapeño, stenbitsrom

Brioche, creamy shrimp salad, pickled  
jalapeño, lumpfish roe

### CEVICHE

Serveras med friterat rispapper  
och chilikräm

Served with deep fried rice paper  
and chili mayonnaise

### SMASHED PEAS

Rågbröd, grön ärtpesto,  
stekt ostronskivling,  
chilifriterade solrosfrön

Rye bread, fried oyster mushrooms,  
chili fried sunflower seeds

### RISOTTO

Parmesan, stekt svamp,  
persilja, örtolja

Parmesan, fried mushrooms,  
parsley, herb oil

### CHICKEN BOWL

Buttermilk chicken, rödkålsslaw,  
mangosalsa, koriander,  
Srirachamajonnäs

Buttermilk chicken, asian coleslaw,  
mango salsa, coriander,  
Sriracha mayonnaise

## ADD ON

Smoked salmon	65:-
Cured ham	45:-
Fried mushrooms	45:-
Fried chicken	65:-
Extra pancake	15:-
Fries	45:-
Hazelnut cream	35:-
Maple syrup	15:-

IF I  
WERE YOU,  
I WOULD TRY  
THEM ALL!

## BRUNCH CLUB SIGNATURE DRINKS

### CLUB SPRITZ 142:-

Aperol, aperitif liqueur, grapefruit soda, sparkling wine

### BRUNCH CLUB SMASH 158:-

Hendrick's gin, basil, raspberry, honey, citrus

### MIMOSAS TRIO 135:-/st

#### - BRUNCH CLASSIC

Cointreau, orange juice, sparkling wine

#### - RUBY

Cranberry, Creme de Mure, sparkling wine

#### - PASSION

Passion fruit, peach, agave, lemon, sparkling wine

### CLUB MARY 162:-

Vodka, tomato juice, horseradish, olive brine, spicy mix, lemon

## NON ALCOHOLIC

### NORDA SHAKE 95:-

Bartenders choice

