

# NORDA 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 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

## NON ALCOHOLIC

### NORDA SHAKE 95

Bartenders choice

BRUNCH  
BUBBELS  
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

### CROISSANT BUN BENEDICTE

**Croissant bun, hollandaisesås, Eggs Benedicte, välj mellan serranoskinka eller rökt lax**

Croissant bun, hollandaise sauce, Eggs Benedicte, choose between serrano ham or smoked salmon

### CROISSANT BUN

**Croissant bun, stekt ägg, salsicciafärs & bacon, cornichon relish**

Croissant bun, fried egg, salsiccia & bacon, cornichon relish

### NORDA 'S PHILLY STEAK SANDWICH

**Levain, stekt lök, pulled beef, GammelPär, gräslök, cornichon relish**

Levain, caramelized onion, pulled beef, GammelPär, chives, cornichon relish

### PANCAKES

**Amerikanska pannkakor, lönnsirap, myltade bär, Valrhona chokladsås**

American pancakes, maple syrup, candied berries, Valrhona chocolate sauce

### LOBSTER BRIOCHE

**Brioche, hummerskagen, picklad sotad steklök, dill**

Brioche, lobsterskagen, pickled blackened onion, dill



## SEA FOOD

1 Ostron & Champagne	230
Färska räkor med tillbehör	220

 @nordagbg  
 @restaurangnorda

## BRUNCH

### STEAK TARTARE

Med säsongens tillbehör

With seasonal flavours

### NO AVO ON TOAST

Levain, grön ärtpesto, valnötsdukkah, koriander, rökt färskost

Levain, pesto on green peas, walnut dukkah, coriander, smoked cream cheese

### HASHBROWN

Karamelliserad lökdipp, bacon

Dip with caramelized onion, bacon

### FRIED CHICKEN *alt* MUSHROOM CROQUETTE

Polentakräm, syrlig rödkålssallad

Polenta cream, red cabbage salad

### EGG DE MEURETTE

Brioche, ägg, Serranoskinka, rödvinssås

Brioche, egg, Serrano ham, red wine sauce

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### ADD ON

Cured ham	45
Fried chicken	65
Extra pancake	65
Valrhona chokladsås	35
Maple syrup	15
Smoked salmon	65

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## BEVERAGES

### BUBBLES

	GL/FL
NV Conde de Caralt, Catalunya	125/610
NV Deutz, Classic Brut, Champagne	230/1350

### WHITE WINE

	GL/FL
2022 Clay Creek, Chardonnay, Lodi	135/610
2022 Wine Mechanics, Chenin Blanc, Gothenburg	145/650
2022 Château Ste Michelle, Riesling, Columbia Valley	135/610
2020 Three Finger Jack, Chardonnay, Lodi	150/675
2022 Laroche, Chablis Saint Martin, Chablis	220/990

### RED WINE

	GL/FL
2021 Clay Creek Pinot Noir, Lodi	135/610
2020 This is not just another lovley Malbec, Mendoza	135/615
2022 Columbia Crest, Cabernet Sauvignon, Washington	145/665
2017 Three finger Jack, Old Zinfandel, Lodi	155/695
2020 Jolété "Le Verre" Pinot Noir, Oregon	225/1015

### DRAFT BEER

Carlsberg Export	76
Eriksberg Karaktär	88
Carnegie bryggeriet J.A.C.K IPA	105

### BOTTLE BEER

Carlsberg Hof	69
Poppels Belgian Witbier	94
San Miguel (Gluten free)	82
Poppels Sour Fruit Ale, Strawberry	110
Post IPA	92
Post Lager	92