

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

ADD ON

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



BEVERAGES

BUBBLES

	GL/FL
NV Conde de Caralt, Catalunya	135/810
NV Domaine du Petit Coteau, Cremant Vouvray	155/930
NV Deutz, Classic Brut, Champagne	230/1380

WHITE WINE

	GL/FL
2021 Cederberg, Bukettraube, South Africa	155/700
2021 Wine Mechanics, Chenin Blanc, Gothenburg	155/700
2022 Château Ste Michelle, Dry Riesling, Columbia Valley	145/655
2020 Three Finger Jack, Chardonnay, Lodi	160/720
2023 Laroche, Chablis Saint Martin, Chablis	225/1015

RED WINE

	GL/FL
2019 Château Ste Michelle, Cabernet Sauvignon, Columbia Valley	150/675
2022 Borgogno, Barbera d'Alba, Piemonte	195/880
2021 Erath, Pinot Noir, Oregon	195/880
2019 Powers, Syrah, Columbia Valley	155/700
2021 Domaine Les Creisses, Languedoc-Roussillon	220/990

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