

WELCOME TO

NORDA

Vårt fokus på bærekraft gjennomsyrrer alle aspekter av menyen vår. Vi er stolte over å ha Oslos største takterrasse hvor våre grønnsaker dyrkes og høstes for hånd. Grønnsakene på menyen kommer hovedsakelig fra taket eller fra vårt eget forkultiveringsrom. All vår sjømat er fisket fra bærekraftige kilder. Alt av fisk og skalldyr er MSC og ASC sertifisert.

Vi mottar all biff, fjærkre og svin fra lokale norske gårder.

Enjoy your meal!

Creative Chef
Marcus Samuelsson

A handwritten signature in black ink, consisting of stylized, overlapping loops and lines, positioned above a horizontal line.

FORRETTER/STARTERS

Beter & rotgrønnsaker, svart hvitløk, sjokolade & chipotle 119,-

Beets & roots, black garlic, chocolate & chipotle

Hasselnøtt, Valnøtt, Egg, Sulfitter / Hazelnuts, Walnuts, Egg, Sulphite

Grillet kongekrabbe, preservert sitron, karamellisert fløte & pepperrot 179,-

Grilled king crab, preserved lemon, caramelized cream & horseradish

Skalldyr, Melk, Sesamfrø / Shellfish, Milk, Sesame seeds

Brasert kalvetunge, røkt tomat, potetlefse & chulpe mais 149,-

Braised veal tongue, smoked tomato, potato lefse & chulpe corn

Gluten / Gluten

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg

Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



FRA VÅR RAW BAR/FROM OUR RAW BAR

Norske flatøsters 3 stk - naturell, klassisk eller urban 119,-
Sitron, sjalottløks-vinaigrette eller røkt tomat
Lemon, shallot-vinaigrette, Smoked tomato
Bløtdyr, Sulfitter/ Molluscs, Sulphite

Løyrom 20 gram med klassisk tilbehør 239,-
Bleak Roe served with classic accompanies

Royal Oserta kaviar 30g 950,-
Fisk, Melk, Gluten/ Fish, Milk, Gluten

Kveite Crudo, agurk, yuzu, dashi & dill 149,-
Halibut Crudo, Cucumber, yuzu, dashi & dill
Fisk, Soya, Gluten / Fish, Soy, Gluten

Gravet laks, pepperrot, brunet smør & soya 139,-
Cured salmon, horseradish, browned butter & soy
Fisk, Melk, Sulfitter / Fish, Milk, Sulphite

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg
Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



HOVEDRETTER/MAIN COURSES

Grillet spisskål, ristet blomkålkrem, misobakte gulrøtter & steinsoppskum 199,-
Grilled cabbage, roasted cauliflower crème, miso baked carrots & porcini mushrooms
Sulfitter, Egg / Sulphites, Egg

Pannestekt torsk, grillet hvit asparges & persillesaus 229,-
Pan fried cod, grilled white asparagus & parsley sauce
Melk, Fisk, Sulfitter / Milk, Fish, Sulphite

Grillet kveite, grønnkål, røkt rogenesaus & sitrontimian 279,-
Grilled halibut, kale, smoked roe sauce & lemon thyme
Melk, Fisk, Sulfitter / Milk, Fish, Sulphite

Glasert svineside, vårløk, kimchi & saus av stjerneanis 259,-
Glazed pork belly, spring onion, kimchi & star anise sauce
Sulfitter / Sulphite

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg
Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



HOVEDRETTER/MAIN COURSES

Pannestekt andebryst, tamarind gulrot, fennikel & zeco saus 289,-
Pan fried duck breast, tamarind carrot, fennel & Zeco saus
Sulfitter / Sulphite

Tørrmodnet hamburger, sæterost, karamellisert løk & pickles 279,-
Burger Royal: Legg til sort trøffel (dagens pris)
Dry aged beef burger, sæter cheese, caramelized onion & pickles
Burger Royal: Add black truffle (daily price)
Gluten, Egg, Melk / Gluten, Egg, Milk

Tørrmodnet entrecôte & sesongens utvalgte grønnsaker 400gr (2 pers) 399,- (p.p)
Dry aged Ribeye & seasonal accompanies 400gr (2 pers)
Egg, Sulfitter / Egg, Sulphite

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg
Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



TILBEHØR/SIDES

GrowHub salat, sesongens grønnsaker, egendyrkede spirer & urter 69,-
GrowHub salad, seasonal vegetables, shoots & herbs from our micro greenery
Sulfitt/Sulphite

Umami grønnsaker i sesong & xo saus 79,-
Umami vegetables in season & xo sauce
Skalldyr, Bløtdyr, Fisk, Soya/Shellfish, Molluscs, Soy, Fish

Grillet kål, stekt benmarg & ansjos 69,-
Grilled cabbage, pan fried bone marrow & anchovies
Fisk, Egg / Fish, Egg

Ristet blomkål & hasselnøtter 69,-
Roya: Legg til sort trøffel (dagens pris)
Roasted cauliflower & hazelnuts
Royal Twist: Add black truffle (daily price)
Hasselnøtt, Melk/Hazelnuts, Milk,

Konfitert potet, sprøstekt and & løpstikkemør 69,-
Confit potatoes, crispy duck & lovage butter
Melk / Milk

Pommes frites med sort trøffel 89,-
Black truffle fries
Egg / Egg

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg
Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



DESSERT

Heidal brunost, solbær sorbet & sitronverbena 125,-

Heidal brown cheese, blackcurrant sorbet & lemon verbena

Melk, Gelatin/ Milk, Gelatin

Omelette Norvegiènne, tindved, appelsinmarengs & cointreau 129,-

Omelette Norvegiènne, sea buckthorn, orange meringue & cointreau

Hvete, Egg, Sulfitter / Wheat, Egg, Sulphite

Sjokolade, stikkelsbær, chili & rom karamell 125,-

Chocolate, gooseberry, chili & rum caramel

Melk, Sulfitter, Soyalecitin, Egg/ Milk, Sulphite, Soy Lecithin, Egg

Et utvalg norske oster x 3, chutney, Nordas knekkebrød & ByBi honning 159,-

A selection of Norwegian cheeses x 3, chutney, Norda's crisp bread & ByBi honey

Gluten, Melk, Sulfitter / Gluten, Milk, Sulphite

Cocktail 169,-

Jägermeister, geitemelk, fløte, sirup, egg, muskat

After dinner cocktail: Jägermeister, goat milk, cream, brown sugar syrup, egg, nutmeg

Melk, Egg / Milk, Egg

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg

Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



SATT MENY/SET MENUS

Norda 3-retters meny 525,-

Opplev Norda på en førsteklasses måte. Våre utsøkte favoritter til hele selskapet.
Experience Norda the best possible way. Our chosen favourites, served for the whole party.

Norda 5-retters meny 695,-

Den ultimate Norda-opplevelsen. Våre utsøkte favoritter til hele selskapet.
The ultimate Norda experience. Our chosen favourites, served for the whole party.

Allergener / Allergens

Lupiner, Melk, Nøtter, Sulfitt, Bløtdyr, Skalldyr, Sennep, Hvete, Bygg, Rug, Gelatin, Selleri, Fisk, Sesam, Soya, Egg
Lupins, Milk, Nuts, Sulphite, Molluscs, Shellfish, Mustard, Wheat, Barley, Rye, Gelatine, Celery, Fish, Sesame, Soy, Eggs



NO