

No

INTRODUCTION

Here at Norda, we specialize in fresh, local ingredients from all over Scandinavia - some even so local that they come from our rooftop garden, Grow Hub.

With an Northern American twist we are afforded immense flexibility and creativity in our preparations. Our menu is designed for social eating and sharing.

We recommend an assortment of five or more dishes - or allow your server to make a selection!

From all of us at Norda, we bid you welcome and enjoy.

Sincerely

A handwritten signature in black ink, appearing to read "Eric Addison Doepke". The signature is stylized with a large, bold initial "E" and a long, sweeping underline that ends in a double dot.

Eric Addison Doepke
Head Chef



SMALL

OYSTERS FINE DE CLAIRE

On the half shell, shallots, hot sauce, lime, vinegar

Bløtdyr // Molluscs

59,- pr stk

SALMON

Gravet laks, chipotle, bladpersille, mango, granateple, yuzu

Cured salmon, chipotle, parsley, mango, pomegranate, yuzu

Fisk, selleri // Fish celeriac

169,-

TORCHED SCALLOPS

Lett brent kamskjell , estragon, hasselnøtter, klementin, miso

Torched scallops, Tarragon, hazelnuts, clementine, miso

Bløtdyr, hasselnøtter, hvetemel, rugmel // Molluscs, hazelnuts, wheat, rye flour

179,-



SEAFOOD

MONKFISH

Ørretrogn, fermentert hvit asparagus

Trout roe, avruga caviar, fermented white asparagus sauce

Fisk, melk // Fish, milk

199,-

CHOWDER

Kongekrabbe, kamskjell, breiflabb, kronndill

King crab, scallops, monkfish, crown dill

Fisk, skalldyr, bløtdyr, melk, sulfitter, selleri // Fish, shellfish, molluscs, milk, sulfitter, celeriac

189,-

LINGUINE

Kalix löjrom, pasta, västerbotten, bottarga

Kalix vendace roe, pasta, västerbotten, bottarga

Hvetemel, fisk, melk // Wheat, fish, milk

189,-

NORWEGIAN LANGOUSTINE

Sjøkreps, Grow Hub urter, chilli, panko

Herbs from the Grow Hub, chili, panko

Skalldyr, melk, hvetemel // Shellfish, milk, wheat

239,-



MEDIUM

BIFF TARTAR

Porcini aioli, tørket eggeplomme, kantareller

Porcini aioli, cured egg yolk, chanterelles
Melk, egg, sennep, hvetemel // Milk, egg, mustard, wheat

189,-

JERUSALEM ARTICHOKE

Rosmarin, pinjekjerner, Nidelven blå

Rosemary, pine nuts, nidelven cheese
Pinjekjerner, melk // Pinjekjerner, milk

149,-

HUSH PUPPIES

And, aprikos, jalapeño, mandarin

Duck, apricot, jalapeño, mandarin
Egg, hvetemel, sulfitter // Egg, wheat, sulfites

189,-

CARROTS

Chorizo, marcona mandler, timian fra Grow Hub

Chorizo, marcona almonds, thyme from the Grow Hub
Mandler // Almonds

149,-



THE MUNCHIES

LAMB

Norsk lam, mynte, pinjekjerner, solbær, rødvinssås
Norwegian Lamb, mint, pine nuts, black currant, red wine sauce
Pinjekjerner, melk, sulfitter, selleri

189,-

PATTY MELT

Burger, bacon, cheddar, porcini aioli, fermentert tomatillo ketchup
Burger, bacon, cheddar, porcini aioli, fermented tomatillo ketchup
Hvetemel, melk, egg, sennep

189,-

TOMAHAWK "CHURRASCO STYLE" 800 GRAMS

Kullgrillet, hjemmelaget pommes frites, Grow Hub smør
Coal grilled, homemade fries, red wine sauce, Grow Hub butter
Sulfitter, egg, sennep // Sulphites, egg, mustard

1299,-

TERRINE

Kyllinglever, brioche, hasselnøtter, artisjokk is
Chicken liver, sweet bun, hazelnuts, artichoke ice cream
Hvetemel, melk, egg, hasselnøtter // Wheat, milk, egg, hazelnuts

189,-



SIDES

ILLE BRØD

Surdeigsbrød brød, urtesmør fra Grow Hub
Sourdough bread, herb butter from Grow Hub
Hvetemel, melk, gresskarfrø // Wheat, milk, pumpkin seeds
49,-

KIMCHI

Nykål, søl, pipeløk
Cabbage, norwegian seaweed, welsh onion
Fisk, bløtdyr // Fish, Molluscs
69,-

TOMATOES

Hanasand tomater, pinjekjerner, kapers
Hanasand tomatoes, pine nuts, capers
Pinjekjerner // Pine Nuts
89,-

MASHED POTATOES

Gratinert potetpurè
Gratinated potatopurè
Melk, hvetemel // Milk, wheat
99,-

POTATO CAKE

Comtè, salvie, timian
Comte cheese, sage, thyme
Melk // Milk
99,-

FRENCH FRIES

Hjemmelaget og servert med Grow Hub salt
Homemade and served with Growhub salt
99,-



SWEETIES

CHOCOLATE

Kirsebær, miso karamell, sesam crumble

Cherries, miso caramel, sesame brittle

Sesamfrø, egg, melk

129,-

NORDA'S BAKED ALASKA

Ask your server

149,-

PECAN "PIE

Tonka/vanilje is, butterscotch rum saus

Tonka vanilla ice cream, butterscotch rum sauce

Pekannøtter, egg, melk, sulfitter, hvetemel // Pecan nuts, egg, milk, sulfites, wheat

129,-

NORWEGIAN PLUMS

Norske plommer, vanilje, hvit sjokolade

Plums, vanilla, white chocolate

Melk, egg // Milk, egg

129,-

CHEESE

Norske oster, chutney, hjemmelaget flatbrød

Norwegian cheese with chutney and home-made flat bread

Melk, rugmel // Milk, rye

119,-

