

WELCOME TO
NORDA

Our focus is on the best products on what Norway has to offer. Either it's from the sea, fjords, forests or the region around us. We do this with consideration for the planet, the animals and the people around us. That is why we have a strong focus on organic, local and seasonal food.

We are a team of enthusiastic professionals who are more than happy to recommend the various dishes to you, while enjoying the good company and view.

Welcome!



SET MENUES

These preset menus are the chef's choice of the day and may vary from week to week. Ask your waitress for today's 3 or 4 course menu.

Norda 3 course menu **655,-**

Norda 4 course menu **735,-**

APERITIF

Dry Martini **189,-**
Gin, Vermouth

Negroni **189,-**
Gin, Campari, Vermouth

French 75 **189,-**
Gin, Champagne, lemon

Tonight's cocktail **179,-**
Straight from the bartender's imagination



STARTERS

Oyster of the day 80,- 1 stk / 425,- 6 stk
Champagne skum, granateple
Champagne foam, pomegranate
(kan velges naturell / can also be served naturel)
Bløtdyr, sulfiter/Mollusc, sulphites

Taco 145,- 2 stk
Pulled chicken, tortilla, Pico de Gallo, koriander, chulpe
Pulled chicken, tortilla, Pico de Gallo, cilantro, chulpe
Hvete, soya/Wheat, soy


Ceviche of the day 210,-
Granateple, jordskokk chips, yuzu, eple
Pomegranate, jerusalem artichoke chips, yuzu, apple
Sulfitter, fisk, soya / Sulphites, fish, soy

Potato Waffel with Smoked Salmon 195,-
Rørosrømme, gressløk, syltet løk
Sour cremè from Røros, chives, pickled onions
Fisk, melk, egg, hvete / Fish, milk, egg, wheat

Crispy Baby Artichoke 145,-
Sort hvitløk, klementin zest, grapefrukt, trøffel, soya
Black garlic, clementine zest, grapefruit, truffle, soy
Egg, soya / Egg, soy





CLASSICS

Caesar Salad 265,-  
Hjertesalat, friterte reker, cæsardressing, avokado
Baby romano, fried shrimps, caesar dressing, avocado
Skalldyr, fisk, hvete, melk, sennep / Shellfish, fish, wheat, milk, mustard

Lobster Roll 249,-
Hummer, syltet rødløk, hummermajones, pommes frites
Lobster, pickled red onions, lobster mayonnaise, pommes frites
Skalldyr, fisk, melk, egg, hvete, selleri / Shellfish, fish, milk, egg, wheat, celeriac

Steak & Frites 445,-
Entrecôte, bearnaise, haricot verts, sopp
Entrecôte, bearnaise, haricot verts, mushrooms
Melk, egg, sulfitter / Milk, egg, sulphites

Burger 299,-  
Trøffelmajones, Gruyere, østerssopp, estragon og Parmesan fries
Truffle mayonnaise, Gruyere, oyster mushrooms, tarragon and Parmesan fries
Hvete, egg, melk, sennep / wheat, egg, milk, mustard

Kan lages / Can be made
 Vegan, vegetar / Vegan, vegetarian
Lages med kylling / Made with chicken 



MAINS

Turbot 375,-

Potet, pepperrotpurè, skaldyrskum
Potatoes, horseradish purè, shellfish foam

Melk, skaldyr, fisk / Milk, shellfish, fish

Farmers Duck from Gårdsand 385,-

Selleripurè, fennikelsalat, kantarell
Celeriac purè, fennel salad, chanterelles

selleri /celeriac

Mushroom Risoni 235,-

Sopp risoni & Grow Hub urter
Mushroom risoni & Grow Hub herbs

Melk, egg, hvete / Milk, egg, wheat



SIDES

Green salad

Med urter fra Grow Hub 89,-

With herbs from the Grow Hub

Sennep/Mustard

Fries Royale

Trøffelmajones, estragon og Parmesan 89,-

Truffel mayonnaise, taragon and Parmesan

Egg, Hvete, Melk/Egg, Wheat, Milk

Baby potatoes 89,-

With herbs from Grow Hub



DESSERTS

Our pastry chef has gone above and beyond to make sure you get a sweet ending to your meal.
Bon appetit!

Chocolate Delice 165,-

Karamellisert popcorn & pasjonsfrukt sorbèt
Caramelized popcorn, passionfruit sorbèt

Pecan Pie 165,-

Tyttebær & Nyr sorbèt
Cranberry & Nyr sorbèt
Melk, hveite, egg, nøtter / Milk, wheat, egg, nuts

Cheesecake 165,-

Açaí sorbèt
Açaí sorbèt
Melk, hveite, egg / Milk, wheat, egg

DIGESTIF

Espresso Martini 189,-
Vodka, Borghetti, espresso

The Norseman 189,-
Vodka, coffee liqueur, coffee foam

Hanky Panky 199,-
Gin, Vermouth, Amaro



@nordaoslo

