

BEVERAGES

BUBBLES

GL/FL

NV El Miracle, Cava Brut Organic, Penèdes 120/605:-
NV Joseph Perrier Cuvée Royal Brut 180/985:-

WHITE WINE

GL/FL

2018 Clay Creek, Chardonnay, California 125/605:-
2021 Pieropan Soave Classico, Veneto 120/580:-
2021 Chateau ste Michelle, 115/575:-
Dry Riesling, Columbia Valley.
2020 Wine Mechanics, Chit Chat, Chenin Blanc 145/720:-

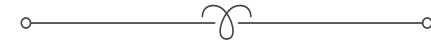
RED WINE

GL/FL

2020 O.P.P, Pinot Noir, Willamette valley 145/705:-
2020 Rabble Wines, Cabernet Sauvignon, Paso Robles 140/680:-
2019 Renwood, Premier Old Vine, Zinfandel, California 120/580:-
2019 Black Stallion, Cabernet Sauvignon, Napa Valley 180/895:-
2018 Valliano, Poggio Teo, Chianti Classico, Tuscany 125/550:-



BRUNCH CLUB



SATURDAYS WE RUN A FESTIVE BRUNCH
WHERE THE MUSIC IS PART OF THE
EXPERIENCE WITH SWEET BEATS, DJ AND A LOVELY
VIBRATING ATMOSPHERE.

SUNDAYS, THE MUSIC IS A BIT MORE RELAXED BUT
WITH THE SAME AMAZING
BRUNCH SETUP.

BRUNCH CLUB NORDA

Välj fritt från två av brunchrätterna. Det ingår kaffe, te, juice & vårt gottiga dessertbord 410:-
Extra hungrig? Lägg till en rätt 140:-

Choose freely from two of the brunch dishes. Includes coffee, tea, juice & our tasty dessert table 410:-
Extra hungry? Add a dish. 140:-

BRUNCH

EGG BENEDICT

Levainbröd - serranoskinka
Hollandaisesås - pocherat ägg
Roasted levainbread - ham
Hollandaise sauce - poached egg

EGG ROYALE

Levainbröd - kallrökt lax
Hollandaisesås - pocherat ägg
Levain bread, salmon
Hollandaise sauce - poached egg

SLIDER

Säsongens tillbehör, potato bun
pommes frites
Seasonal veggies, potato bun
pommes frites

PANCAKES

American pancakes - lönnsirap
färska bär - hasselnötskräm
American pancakes - maple syrup
fresh berries- hazelnut cream

CHICKEN WAFFLE

Friterad kyckling - salladslök
jalapeñomajonnäs -sesamfrön, gurka
Deep fried chicken, spring onion
jalapeño mayonnaise
sesame seeds cucumber

STEAK TARTARE

Dagens tillbehör
Daily accompaniments

SMASHED AVOCADO

Avokado - sesamfrön - levain bröd -
olivolja - krasse - groddar
Avocado - sesame seeds levain
bread - olive oil -
cress - sprouts

BOWL

Glasnudlar, sojaböner, sesam-
gurka, mango, sesamfrön, soja- &
sesamdressing
Glass Noodles, soy beans, sesam
cucumber, mango
sesame seeds, soy & sesame
dressing



ADD ON

Smoked salmon	65:-
Avocado	35:-
Cured ham	45:-
Fried chicken	65:-
Extra pancake	15:-
Pommes frites	45:-
Hazelnut cream	35:-

MAKE YOUR
OWN TASTY
BLOODY/VIRGIN
MARY

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

CLUB MARY 162:-

Vodka, Tomato juice, horseradish, olive brine, spicy mix, lemon

NON ALCOHOLIC

GO KOMBUCHA 85:-

Blueberry & Mint
Lemon & Ginger

NORDA SHAKE 95:-

Almond Milk, mixed berries, banana, maple, whipped cream

IF I WERE
YOU... I WOULD
TRY THEM ALL