

W E L C O M E T O

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 MENUS

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 5 course menu.

Norda 3 course menu 675,-

Norda 5 course menu 845,-

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

Fine De Claire Østers 90,- 1 stk/445,- 6 stk

Agurk, yuzu & eplegelé

Fine De Claire Oysters

Cucumber, yuzu & apple gel

Egg, bløtdyr/Egg, molluscs

Taco 155,- 2 stk

Pulled chicken, tortilla, Pico de Gallo, koriander

Pulled chicken, tortilla, Pico de Gallo, cilantro

Hvete/Wheat

Dagens Ceviche 220,-

Granateple, jordskokkchips, yuzu & eplegelé

Today's Ceviche

Pomegranate, Jerusalem artichoke chips, yuzu & apple gel

Sulfitter, fisk, soya/Sulphites, fish, soy

Crispy Baby Artisjokk 145,-

Sort hvitløk, klementinest, grapefrukt, trøffel & soya emulsjon

Crispy Baby Artichoke

Black garlic, clementine zest, grapefruit, truffle & soy emulsion

Soya / Soy



MAINS

Risoni med asparges & blomkål 240,-

Jordskokk & Grow Hub-urter

Risoni with asparagus & cauliflower

Jerusalem artichoke & Grow Hub herbs

Hvete, melk/Wheat, milk

Gårdskylling fra Gårdsand 310,-

Gulrot & søtpotetpuré, grillet asparges & trøffel saus

Farmers Chicken from Gårdsand

Carrot & sweet potato puree, grilled asparagus & truffle sauce

selleri /celeriac

Piggvar 395,-

Grillet spisskål, primører & kremet hvitvinssaus

Turbot

Grilled cabbage, seasonal vegetables & creamy white wine sauce

Melk, sulfitter, fisk / Milk, sulphites, fish



CLASSICS

Cæsarsalat 295,-

Hjertesalat, krutonger, bacon, parmesan & kylling

Caesar salad

Romano, croutons, bacon, parmesan & chicken

Sulfitter, fisk, sennep, hvete/Sulphites, fish, mustard, wheat

Amerikansk Lobster roll 325,-

Hummer, syltet rødløk, hummermajones & pommes frites

American Lobster Roll

Lobster, pickled red onion, lobster mayonnaise & french fries

Skalldyr, melk, egg, hvete, selleri/Shellfish, milk, egg, wheat, celeriac

Entrecôte & Béarnaise 450,-

Asparges, estragon- & parmesanfries

Rib Eye & Béarnaise

Asparagus, tarragon & parmesan fries

Sulfitter, melk, egg/Sulphites, milk, egg

Norda Burger 315,-

Ramsløkmajones, Gruyère, syltet løk, estragon- og parmesanfries

Ramson mayonnaise, Gruyère, pickled onions, tarragon and parmesan fries

Hvete, egg, melk, sennep, sulfitter/Wheat, egg, milk, mustard, sulphites

Kan lages / Can be made 

Vegan, vegetar / Vegan, vegetarian



SIDES

Grønn Salat 85,-

Urter fra Grow Hub

Green Salad

With herbs from the Grow Hub

Sennep/Mustard

Pommes Frites 89,-

Ramsløkmajones, estragon & parmesan

French Fries

Ramson mayonnaise, tarragon & parmesan

Egg, sulfitter, melk/Milk, egg, sulphites

Perlepoteter 84,-

Med urter fra Grow Hub

Baby Potatoes

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!

Sjokoladefudge 165,-

Karamellisert popcorn & jordbærsorbet

Chocolate Fudge

Caramelized popcorn & strawberry sorbet

Croissantvaffel & Bourboniskrem 165,-

Hvit sjokolade & oxalis

Croissant Waffle & Bourbon Ice cream

White chocolate & wood sorrel

Melk, hvete, egg, sulfitter/Milk, wheat, egg, sulphites

New York Cheesecake 165,-

Basilikumsorbet

Basil sorbet

Melk, egg, mandel, valnøtt, pistasj/Milk, egg, almond, walnuts, pistachio

DIGESTIF

Espresso Martini 189,-

Vodka, Borghetti, espresso

The Norseman 189,-

Vodka, coffee liqueur, coffee foam

Hanky Panky 199,-

Gin, Vermouth, Amaro



EXCLUSIVE FROM THE CHEF

Oscietra Caviar 30g

Blini, Rørosrømme & sjalottløk

Blini, Røros sour cream & shallots

Egg, hvete, melk, fisk/Egg, wheat, milk, fish

995,-

Dry-aged Entrecôte

Trøffel & rødvinsaus med dagens garnityr

Dry-aged Rib Eye

Truffle & red wine sauce with today's garnish

Sulfitter/Sulphites

585,-

