



PRE DRINKS 189,-

No alcohol? No problem!

Ask your waiter for our mocktail options

Negroni

OHD Gin, Mancino Rosso and Campari

Dry Martini

Stoli Elit/London No. 3, Mancino Secco

Tommy's Margarita

Ocho Blanco, Agave, Lime

STARTERS

Råmarinert kingfish fra Fredrikstad / Raw marinated kingfish 295,-

Serveres med kjernemelkdressing, knutekål, dill, ørretrogn, quinoakjeks og jalapeñolje

Served with buttermilk dressing, kohlrabi, dill, trout roe, quinoa cracker and jalapeño oil

Fisk, melk, sulfitter // Fish, milk, sulphites

Sesongens sopp / Seasonal mushrooms 285,-

Lettgrillet sopp, serveres med luftig soppkrem, soppchips og syltet shiitake

Lightly grilled mushrooms, served with mushroom foam, mushroom chips and pickled shiitake

Melk, sulfitter // Milk, sulphites

Tartar av storfe / Beef tartare 295,-

Benmargskum, gravet eggeplomme, syltet sjalottløk, parmesan og vannkarse

Bone marrow foam, cured egg yolk, pickled shallots, parmesan and watercress

Melk, egg, sennep, sulfitter // Milk, egg, mustard, sulphites

Norsk snøkrabbe & brunet smør-hollandaise / Norwegian snowcrab with brown butter hollandaise 315,-

Lun snøkrabbesalat med estragon og brunet smør, lett grillet potetbrød, sprø chiliolje og syltet agurk

Lukewarm snow crab salad with tarragon and brown butter served with lightly grilled potato bread, crispy chili oil and pickled cucumber

Melk, skalldyr, sulfitter, soya, egg, hvete, kreps //

Milk, shellfish, sulphites, soy, egg, wheat, crustacean

EXCLUSIVE FROM THE CHEF

Côte de bœuf for 2 p. 2495,- 800g on the bone Great Omaha Entrecote

Sesongens grønnsaker, Nordas kryddersmør, pommes frites med parmesan & urter. Lett grillet romano med mandel vinaigrette, Nordas Ranch & Høvding Sverre XO

Seasonal vegetables, french fries with parmesan and herbs, lightly grilled romaine lettuce with almond vinaigrette, Norda's ranch and Høvding Sverre XO

Sulfitter, melk, mandler, sennep // Sulphites, milk, almonds, mustard

Østers / Oysters 69,- 1 stk // 295,- 6 stk

Musserende vin skum fra Santa Barbara

Sparkling wine foam from Santa Barbara

Egg, bløtdyr, sulfitter // Egg, molluscs, sulphites

SIDES

Lettgrillet hjertesalat / Lightly grilled lettuce 145,-

Mandelvinaigrette, Høvding Sverre XO og urter fra Grow Hub

Almond vinaigrette, Høvding Sverre XO cheese and herbs from Grow Hub

Mandel, sulfitt, sennep, melk // Almond, sulphites, mustard, milk

Pommes royale 125,-

Trøffelmajones, parmesan og urtepulver

Truffle mayonnaise, parmesan and herb powder

Sulfitter, egg, melk, sennep // Sulphites, egg, milk, mustard

May contain traces of soy, peanuts, nuts, celery, sesame and mustard

Norske poteter / Potatoes from Norway 115,-

Urter fra Grow Hub, parmesan

Herbs from Grow Hub, parmesan

Melk // Milk

CLASSICS

Norda's green goddess salad 335,-

Lettgrillet kyllinglår, sprø salat, husets dressing, bacon, krutonger og parmesan

Lightly grilled chicken thigh, crisp seasonal greens, house dressing, bacon, croutons and parmesan

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

Norda's burger 369,-

Briochebrød, rødløk- og baconchutney, cheddar, Nordas grillet løk majones. Serveres med fries med parmesan og surte-krydder

Brioche bun, red onion and bacon chutney, cheddar, Nordas grilled onion mayonnaise. Served with fries topped with parmesan and herb seasoning

Hvete, egg, melk, sulfitter, soya // Wheat, egg, milk, sulphites, soy

MAINS

Kveite fra Rogaland / Norwegian halibut 525,-

Bakt kveite med savoykål, syltet sopp, erter og fiskesaus smaksatt med røkt smør, purreolje, ørretrogn og gressløk

Baked halibut with savoy cabbage, pickled mushrooms, peas and fish sauce infused with smoked butter, leek oil, trout roe and chives

Fisk, melk, selleri, sulfitt // Fish, milk, celeriac, sulphites

Norda steak & fries 535,-

Kokkens valg av kjøttstykke, bakt løk, sort hvitløkmajones, pastinakk og Nordas fries med urter. Serveres med portvinssaus smaksatt med beinmarg og syltede sennepsfrø

Chef's Choice of Cut, baked onion, black garlic mayo, parsnip and Norda's fries with herbs. Served with port wine sauce flavoured with bone marrow and pickled mustard seeds

Egg, melk, sulfitter, sennep // Egg, milk, sulphites, mustard

Krydderstekt ytrefilet av storfe / Spiced rubbed beef sirloin 545,-

Teksturer av sellerirot, Nordas fries med urter og portvinssaus smaksatt med beinmarg

Textures of celeriac, Norda's fries with herbs and port wine sauce with bone marrow

Egg, melk, selleri, sulfitter // Egg, milk, celery, sulphites

Nordas potetputer / Norda's potato puffs 335,-

(Kan lages vegansk / Can be made vegan)

Nordas salsa verde, serveres med sesongens grønnsaker, brunet smørkrem og parmesan

Norda's salsa verde, seasonal vegetables and creamy brown butter foam

Egg, melk // Egg, milk

SET MENUS

Ask your waiter for today's 3- or 5-course menu

Chef's 3 course menu 935,- / Wine pairing 595,-

Chef's 5 course menu 1185,- / Wine pairing 825,-

DESSERTS

Myk eplekake / Soft apple cake 175,-

Eplekompott, salt karamellsaus, melkeiskrem

Apple compote, salted caramel sauce, milk ice cream

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

Karamell- og sjokoladeterte / Caramel and chocolate tartlet 195,-

Melkesjokolade ganache, mandel- og kakaokrem, kirsebørsorbet

Milk chocolate ganache, almond and kakao cream, cherry sorbet

Melk, egg, hvete, mandel // Milk, egg, wheat, almonds

Norda's crème brûlée 185,-

Bringingbær sorbet, marengs og mascarpone

Raspberry sorbet, meringue og mascarpone

Melk, egg, sulfitt // Milk, egg, sulphites