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, tørket tyttebær og syltet shiitake

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

Melk, sulfitter // Milk, sulphites

Tartar av storfe / Beef tartare 295,-

Krem laget av Høvding Sverre XO, sprø jordskokk, syltet sjalottløk, parmesan og vannkarse

Cream made of Høvding Sverre XO cheese, crispy artichoke, pickled shallots, parmesan and watercress

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

Norsk snøkrabbe / Norwegian snowcrab 325,-

Lun snøkrabbesalat med estragon og brunet smør-hollandaise smaksatt med tomat, lett grillet potetbrød, sprø chiliolje og syltet agurk

Lukewarm snow crab salad with tarragon and brown butter hollandaise flavored with tomato, 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

Tomahawk for sharing 195 NOK / 100 gr

From 1,2 kg to 1,7 kg.
Ask your waiter about available cuts and their weight.

Sesongens grønt, Nordas kryddersmør, pommes frites med parmesan og urter, lett grillet romanosalat med mandelvinaigrette, Nordas "Ranch", Høvding Sverre XO.

Seasonal greens, Norda's spice butter, fries with parmesan and herbs, lightly grilled romaine lettuce with almond vinaigrette, Norda's ranch dressing, Høvding Sverre XO.

Melk, mandel, sulfitter, sennep // Milk, almonds, sulphites, 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 535,-

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

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

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

Norda steak & fries 545,-

Kokkens valg av kjøttstykke, bakt løk, Nordas choronsaus, persillerot og Nordas fries med urter. Serveres med portvinssaus smaksatt med beinmarg

Chef's choice of cut, baked onion, Norda's choron sauce, parsley root and Norda's fries with herbs. Served with port wine sauce flavoured with bone marrow

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

Krydderstekt hjort / Spice rubbed venison 555,-

Teksturer av gresskar, rosenkål, sitrontimian, sherry og grønn peppersjy

Textures of pumpkin, brussels sprouts, lemon thyme, sherry and green peppercorn jus

Melk, sulfitter // Milk, sulphites

Nordas potetputer / Norda's potato puffs 355,-

(Kan lages vegansk / Can be made vegan)

Nordas salsa verde, serveres med sesongens grønnsaker, røkt paprikasaus og Høvding Sverre XO

Norda's salsa verde, seasonal vegetables, smoked bell pepper sauce and Høvding Sverre XO

Egg, melk // Egg, milk

SET MENUS

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

Chef's 3 course menu 955,- / Wine pairing 595,-

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

DESSERTS

Myk kanelkake / Cinnamon cake 175,-

Karamell- og vaniljekrem, havrecrumble, kirsebærkompott og kanelis

Caramel and vanilla cream, crispy oats, cherry compote and cinnamon ice cream

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

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

Melkesjokolade ganache, mandel- og kakaokrem, kirsebærsorbet

Milk chocolate ganache, almond and kakao cream, cherry sorbet

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

Norda's crème brûlée 185,-

Bringebærsorbet, marengs og mascarpone

Raspberry sorbet, meringue og mascarpone

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