

NO COCKTAIL BAR

INFORMATION

If you are interested in changing the table, please contact the staff. We will do our best to accommodate all of your requests.

Snacks from the kitchen and hot drinks are served only until 22:00.

If you have various types of food allergies, please also let us know to protect your health.

After 22:00, only guests over 20 years old are allowed in the cocktail bar

OPENING HOURS



Give us your feedback
and tag us in our social media!



@nordaoslo



Norda Oslo



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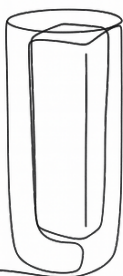
Signature Cocktails

Botanical Odyssey

Ingredients:

The Botanist
Cloudberry
Verjus
Bergamot
Elderflower Tonic

189,-



- **Light**
- **Floral**
- **Sparkling**

Syl

- **Silky**
- **Tropical**
- **Tart**

Ingredients:

Aquavit
Pandan
Sea Buckthorn
Clarified Coconut Milk
Vanilla

189,-



Rhubarb

- Light
- Fruity
- Sour



Ingredients:

Harahorn Pink Gin
Sherry
Rhubarb
Strawberries
Vetiver
Grapefruit Bitters
Prosecco

189,-

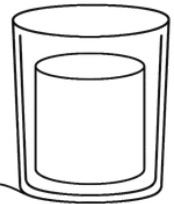
Pineapple Express

- Fruity
- Tropical
- Nutty

Ingredients:

Flor de Caña 4 y.o.
Pineapple
Pistachio
Tonka Coconut Foam

189,-



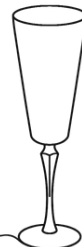
Yuzu Blush

- Light
- Velvety
- Sparkling

Ingredients:

Yuzu Sake
Blackberry
Crème de Mûre
Crème de Cacao
Clarified Milk
Carbonation

189,-



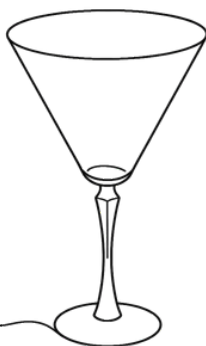
Ingredients:

The Macallan 12
Jerusalem Artichoke
Cynar
Amaro
Apricot
Cherry

189,-

Girasole

- Bitter
- Strong
- Earthy



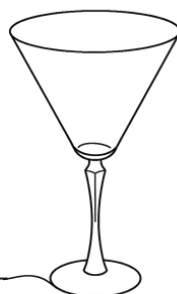
Harvest

- Rich
- Strong
- Complex

Ingredients:

Calvados
Chamomile
Honey
Cardamom
Black Lemon

189,-

**Ingredients:**

Galliano Vanilla
Limoncello
Amaretto Bianca
Lemon Juice
Clarified Vanilla Soy
Milk
189,-

Sernik

- Nutty
- Silky
- Fresh



Classic Cocktails

Negroni <i>OHD Gin, Campari, Mancino Rosso</i>	189,-
Dry Martini <i>London No. 3 / Elit, Vermouth</i>	189,-
Tommy's Margarita <i>Ocho Blanco, Agave, Lime</i>	189,-
Champs-Élysées <i>Cognac, Green Chartreuse, Lemon, Sugar and Angostura</i>	189,-
Cin-Cyn <i>The Botanist Gin, Cynar and Sweet Vermouth</i>	189,-
Bee's Knees <i>OHD Gin, Lemon and Honey</i>	189,-
20th Century <i>Another Hendrick's Gin, Crème de Cacao, Cocchi Americano and Lemon</i>	189,-
Old Fashioned <i>Maker's Mark, Sugar and Angostura</i>	189,-
Rosita <i>Ocho Reposado, Campari, Mancino Rosso, Mancino Secco and Angostura</i>	189,-



Spritzers

Aperol Spritz

Aperol, Prosecco, Soda

189,-

Italicus Spritz

Italicus, Prosecco, Soda

189,-

Limoncello Spritz

Mamma Mia Limoncello, Prosecco, Soda

189,-

Elderflower Spritz

Merlet Elderflower, Prosecco, Soda

189,-

Passion Fruit Spritz

Sarti Rosa, Prosecco, Soda

189,-

Mocktails

Mocktail Punch

Passion Fruit, Peach and Chocolate Black Tea

179,-

Ananas

*Pineapple, Pistachio and
Tonka Coconut Foam*

179,-

Agave & Ginger

*Almave Ámbar, Almave Humo,
Ginger Honey and Lemon*

179,-



Wine

SPARKLING

Glass/Bottle

Allouchery Perseval Tradition

249,- / 1239,-

BDN Brut

France, Champagne

Prosecco

179,- / 889,-

Italy

ROSÉ

Domaine Triennes Rosé

179,- / 889,-

France

WHITE

Schloss Johannisberg 50° Riesling

169,- / 839,-

Germany, Rheingau

Creation Wines Chardonnay

219,- / 1089,-

South Africa, Cape South Coast

RED

Rioja Vega Reserva

189,- / 939,-

Spain, Rioja

Domaine Drouhin Cloudline Pinot Noir

229,- / 1139,-

USA, Oregon



Gin

Audemus Pink Pepper	169,-	Monkey 47	199,-
Bareksten Botanical	179,-	OHD Gin	159,-
Bareksten Navy	229,-	OHD Pink	159,-
Beefeater 24	159,-	Porter's Orchard	159,-
Bluecoat Dry Gin	169,-	Porter's Tropical Old Tom	159,-
The Botanist	169,-	Portofino	209,-
Elephant	189,-	Roku	159,-
Gin Mare	169,-	Sipsmith	169,-
G'vine Floraison	169,-	Skagerrak	159,-
Harahorn	159,-	Tanqueray No. TEN	179,-
Harahorn Pink	169,-	Tanqueray Rangpur	159,-
Hendrick's	179,-	Ukiyo Yuzu	169,-
Another Hendrick's	179,-		
Le Gin	199,-		
London No. 3	179,-		
Lyng	169,-		
Malfy Originale	159,-		

*Mixed with Tonic additional 30,-



Whisky

AMERICAN WHISKEY

Angel's Envy	199,-
Buffalo Trace	169,-
Bulleit Bourbon	169,-
Bulleit Rye	179,-
Eagle Rare Bourbon 10 y.o.	189,-
Elijah Craig	199,-
FEW Immortal	229,-
Four Roses	159,-
Jack Daniel's Single Barrel	199,-
Maker's Mark	169,-
Michter's Bourbon	219,-
Michter's 10 y.o. Bourbon	449,-
Michter's Rye	219,-
WhistlePig 10 y.o.	249,-
WhistlePig 12 y.o.	349,-
WhistlePig 15 y.o.	449,-
Woodford Bourbon	189,-
Woodford Rye	199,-

BLENDED WHISKY

Chivas Regal 18 y.o.	219,-
Johnnie Walker Black Label	159,-
Johnnie Walker Blue Label	399,-
Monkey Shoulder	159,-

JAPANESE WHISKY

Hibiki Harmony	299,-
Nikka from the Barrel	249,-
Yamazaki 12 y.o.	399,-

SCOTCH WHISKY

Bruichladdich Port Charlotte	249,-
Bruichladdich Octomore 14.2	399,-
Bruichladdich The Classic Laddie	199,-
Glendronach 12 y.o.	199,-
Glenfiddich 12 y.o.	199,-
Glenfiddich 15 y.o.	239,-
Glenfiddich 18 y.o.	299,-
Glenfiddich 21 y.o.	499,-
Glenfiddich Grande Couronne 26 y.o.	999,-
Glenfiddich 30 y.o.	1999,-
Highland Park 12 y.o.	189,-
Highland Park 15 y.o.	299,-
Highland Park 18 y.o.	349,-
Lagavulin 16 y.o.	249,-
Laphroaig 10 y.o.	189,-
The Macallan Double Cask 12 y.o.	249,-
The Macallan Double Cask 15 y.o.	449,-
The Macallan Double Cask 18 y.o.	699,-
The Macallan Sherry Cask 18 y.o.	699,-
The Macallan Rare Cask	699,-
The Macallan 25 y.o.	2999,-
Talisker 10 y.o.	219,-

IRISH WHISKY

Connemara Peated	199,-
Jameson	159,-
Redbreast	199,-



Rum

Brugal 1888	179,-
Diplomático Ambassador	499,-
Diplomático Reserva Exclusiva	199,-
Diplomático Planas	169,-
El Dorado 12 y.o.	199,-
El Dorado 15 y.o.	249,-
El Dorado 21 y.o.	349,-
Eminente	169,-
Hampden 8 y.o.	249,-
Havana Club 3	159,-
Havana Club 7	169,-
Leblon Cachaça	159,-
Paranubes	179,-
Plantation Three Star	159,-
Zacapa 23	219,-
Zacapa XO	349,-
Zacapa Royal	449,-

Grappa/ Pisco

Nonino Chardonnay	199,-
Nonino Moscato	199,-
Ornellaia Eligo Grappa Riserva	299,-
Waqar Pisco	159,-

Cognac/ Armagnac

Armagnac Plus de 20 Ans	189,-
Clés des Ducs Armagnac Vintage 1973	349,-
De Luze VS	159,-
De Luze VSOP	179,-
Hennessy VS	159,-
Hennessy XO	499,-
Hennessy Paradis	1799,-
Martell Cordon Bleu	299,-
Rémy Martin 1738	199,-
Rémy Martin Louis XIII 1cl	1250,-
Rémy Martin Louis XIII	4999,-
Rémy Martin XO	449,-
Soerlie 30 Fins Bois	249,-
Soerlie XO Grande Champagne	229,-

Calvados

Coquerel Fine	159,-
Coquerel Millésime	449,-
Coquerel 5 y.o. Port Finish	199,-
Christian Drouin Coeur de Lion Hors d'Age	379,-



Aquavit

Arvesølvet Mild Dill	159,-
Arvesølvet Sauternes Cask	229,-
Gammel Opland	159,-
Gilde Non Plus Ultra	189,-
Helt Klar	159,-
Kjellermesteren	159,-
Lysholm Linie Port Cask	159,-
Gammel Opland Premium	199,-

Mezcal

Bruxo No. 3	249,-
Bruxo No. 4	249,-
Casamigos Mezcal	249,-
Mezcal Vago	249,-
San Cosme	159,-
San Cosme Tobalá	219,-

Tequila

Casamigos Blanco	249,-
Casamigos Reposado	249,-
Don Julio 1942	429,-
Fortaleza Blanco	239,-
Fortaleza Reposado	259,-
José Cuervo de la Familia	429,-
Los Tres Tonos Reposado	189,-
Ocho Blanco	159,-
Ocho Reposado	169,-
Patrón	199,-

Vodka

Absolut Elyx	179,-
Belvedere	179,-
Boatyard	169,-
Elit	199,-
Haku	199,-
Ketel One	169,-
OHD Norwegian Mood Vodka	159,-
Stolichnaya	159,-

Beers

DRAFT

Frydenlund	129,-
Brooklyn IPA	139,-

BOTTLED

Peroni Nastro Azzuro	139,-
Frydenlund Bökkøl	149,-
Erdinger Weissbier Hefe	149,-
Kinn Pilegrim (Gluten Free)	169,-
Apal Sideri Sølvsider	139,- / 649,-

NON-ALCOHOLIC

Erdinger Alkoholfrei	119,-
Brooklyn Special Effect	119,-



Soda

Coca Cola	69,-
Coca Cola Zero	69,-
Fanta	69,-
Sprite	69,-

Snacks

Mix of Nuts	65,-
Marinated Olives	115,-

Served from 17:00 - 22:00

Norda's Tartar of Beef (60g) 195,-

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

Allergens: milk, egg, mustard, sulphites

Fries Royale 115,-

Truffle mayonnaise, herb powder and parmesan

Allergens: milk, wheat, egg, sulphites

May contain traces of: Soy, peanuts, celery, sesame, mustard

Potato Croquettes 3 pieces / 175,-

With jalapeño and Serrano, pickled onion, grilled onion mayonnaise

Allergens: egg, milk, wheat, sulphites

Oysters 1 piece / 49,-

Santa Barbara sparkling wine foam

6 pieces / 249,-

Allergens: egg, molluscs, sulphites



See you
on the
13th
Floor

Give us your feedback
and tag us in our social media!



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Norda Oslo

Menu: Ferdinand Folland
Design: Julie Maaø

