

Restaurant
NORDIC
FOOD, WINE & SMILE

Welcome to Restaurant NORDIC

At Restaurant Nordic, we strive to be **the place you always look forward to visiting and showing off**. Here, the food is more than just a meal – it is a social experience that brings people together and creates a sense of presence.

We are passionate about **quality ingredients, good taste and innovative food experiences**, supplemented by drinks that complete the experience.

With smiles and presence, we always put your wishes and needs at the center.

Enjoy your meal!

MENU – Lunch
MENU – Evening

A la Carte

| | |
|---|----------------------------|
| Begin with Champagne and snacks | 139, - |
| Peel yourself shrimp – mayonnaise – lemon | 199,- |
| Oyster m. 3 kinds of garnish 3/6/12 pcs. | 129,-/ 229,-/ 429,- |
| Smoked salmon – red grape – radicchio | 199,- |
| Vomit buckwheat – bitter salad chips | 239,- |
| Quiche – Danish chicken – green asparagus – potato – tarragon | 239, |
| Auktions fisk – Potato – Tarragon | 239,- |
| Seafood platter – østers – jomfruhummer – krebs – blåmusling – kammuslinger (Must be ordered by the whole table.) | 399,- |
| Cheese selection - 4 sales cheese – compote – crispbread | 189,- |
| Strawberry pie – vanilla – elderflower – white chocolate | 119,- |

3-course lunch menu

Peel your own shrimp,

Quiche with chicken and asparagus

Strawberry pie
(surcharge for changes to our lunch menu **99,-**)

299,-

A la Carte

Begin with **Champagne and snacks** 139, -

Appetizers

Tuna tatar with cucumber, sesame and horseradish 199, -
Potato gnocci w. hazelnut, sage and black winter truffle 199, -
Takoyaki with squid, hoisin and caviar 199, -
Lobster soup with paprika and dill 199, -
Gillardeau Oysters 3 pcs. / 6 pcs. /12 pcs. 129, - / 229, - / 429, -
30 g Baerri Caviar with blinis, fat sour cream and chives 829,-

Main courses

Boneless chicken thighs with peas a la Francaise, bacon og yakiniku sauce 349, -
Auktions fish with peas a la Francaise, bacon and lobster sauce 349, -
Morels with Jerusalem artichoke, peas ala Francaise and browned butter 349, -
Seafood platter with langoustine, crayfish, oysters, shrimps, mussels and scallops 399,-
must be ordered by the whole table
buy Caviar with blinis, fat sour cream and chives 829, -
Steak Béarnaise with fries, bitter salad and sauce béarnaise 449, -

Dessert/ost

Cheese selection with 4 different cheeses, sweets and crispbread 189, -
Blackcurrant with oat crumble, ”ryste” blackcurrant and sauce sabayonne 119, -
Chocolate fondant with vanilla and cocoafruit 139, -

MENU

Our menus are fixed – exchange of dishes is of course an option for a surcharge of **99, -** per serving, but not for Caviar and oysters, this can be purchased at full price.

NORDIC 3-Course Menu tuna tartare, boneless chicken thigh, black currant 399, -
NORDIC 4-Course Menu 3-course Menu + Potato Gnocci 499, -
NORDIC 5-Course Menu 4-course menu + Takoyaki 599, -
Purchase beef tenderloin for main course 99,-

NORDIC 3-Course Fish Menu tuna tatar, Auktions fish, black currant 399, -

NORDIC 4-Course Fish Menu 3-course Menu + Potato Gnocci 499, -

NORDIC 5-Course Fish Menu 4-course menu + Takoyaki 599, -

NORDIC Supreme Menu 1.099, -

Snacks
celery – mild garlic – delicate smoked
olive – olive oil – citrus
Potato – salted cod – lemon thyme
Tuna tatar
cucumber – sesam – horseradish
Takoyaki
octopus – hoisin – Caviar
Potato gnocci
hazelnut – sage – winter truffle
Auction fish
lobster sauce – peas – bacon
Boneless chicken thighs
yakiniku – coffee – watercress
The White Lady
Winter Truffle – Fermented Honey - Crispbread
Black currant
oat – amaretto - sabayonne
Petit fours
Macaron – chocolate – financier

Add wine menu **899,-** / Add juice menu **749,-**

Wine, juice and cocktail menu

NORDIC 3 course: Wine menu 329, - Juice menu 199, - Cocktail menu 329, -
NORDIC 4 course: Wine menu 429, - Juice menu 279, - Cocktail menu 429, -
NORDIC 5 course: Wine menu 529, - Juice menu 349, - Cocktail menu 529, -