

BEVERAGE

DRAFT

Carlsberg Export.....	72
Eriksberg Karaktär.....	82
Carnegie bryggeriet J.A.C.K IPA	88

BOTTLES

Carlsberg Hof	66
Erdinger Weissbier.....	94
Brewgineers Jungle Sherrif APA (Gluten free).....	84
Celia (Gluten free).....	76
Brooklyn Brewery Defender IPA.....	84
Post IPA.....	88
Post Lager.....	84

BUBBLES

NV Vicente Gandía, Cava Brut Organic, Valencia.....	115/585
NV Ruinart <R> Brut, Champgan.....	185/975
NV Louis Roederer, Collection 242, Brut, Champagne.....	165/955

WHITE'S

2018 Maison Roland Lavantureux, Chablis.....	155/675
2015 Mouton Noir, O.P.P Pinot Gris, Oregon.....	125/645
2018 Gimme Gimme Gimme Riesling, Göteborg.....	155/710

RED'S

2018 Renwood Premier Old Zinfandel.....	135/655
2018 Wine Mechanics Syrah, Göteborg.....	165/825
2019 Mouton Noir, O.P.P Pinot Noir, Oregon.....	125/665

NON ALCOHOLIC

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Carlsberg Non Alcoholic.....	42
Brooklyn Special Effects.....	46
Somersby Secco.....	51
Pepsi/Pepsi Max/Zingo/7-UP.....	35
God Dryck Mousserande.....	75/395
Skånsk Äpplecider 0,5.....	65
Lemonad Päron/Ingefära.....	46
Lemonad Citron.....	46
Lemonad Grape.....	46

WELCOME TO NORDA

In the old historic post office hall, nestled among the high oak paneling and in the sparkle of the elegant chandeliers is the heart of the Post house. At Norda, Sweden's west coast meets the North American east coast. Marcus Samuelsson is our creative partner, whom with several successful restaurants in the US, adds his flare

for taste and quality to the menu. The ingredients always take center stage and even the seemingly simple dishes reach unprecedented heights in the

Creative Chef
Marcus Samuelsson



LUNCH

MON - THU

11.30-14.00

Inc. still/sparkling water, salad, coffee/tea

MONDAY

Rostad kyckling, glacerad morotspuée, rökt fetaost & rotfruktschips

Roasted chicken, glazed carrot puré, smoked feta cheese & root chips

TUESDAY

Äppleposherad fisk, purjolök, potatis, krasse, Beurre Blanc

Apple poached fish, leek, potatoes, cress, Beurre Blanc

WEDNESDAY

Långbakat högre, krossad krispig potatis, sojamajonnäs, picklad silverlök

Slow cooked prime rib, crispy potatoes, soy mayonnaise, pickled silver onion

THURSDAY

Bakad fisk, savoykål, dillmajonnäs, picklade rotfrukter, potatis

Baked fish, cabbage, dill mayonnaise, pickled root vegetables, potatoes

FRIDAY

Schnitzel, rostad potatis, skysås, kapris, örtsmör, jordärtskocka

Schnitzel, roasted potatoes, gravy, capers, herb butter, jerusalem artichoke

GO GREEN

Soja- & bryntsmörbakad persiljerot, picklad gulbeta, gulbetspurée, rökt fetaost och rotfruktschips

Soy- & browned butter baked parsley root, pickled yellow beetroot, beetroot puré, smoked feta cheese, root chips

CATCH OF THE WEEK

Veckans fångst, gremolata, rostad persiljerot, persiljerotspurée, picklad silverlök, musselsås

Catch of the week, gremolata, roasted parsley root, parsley root puré, pickled silver onion, mussel sauce

COFFEE

Latte	44
Cappuccino.....	40
Espresso.....	32
Double espresso.....	36
Americano.....	36



A LA CARTE

THREE COURSE BUSINESS LUNCH 395

STEAK TARTAR

Råbiff på innanlår, dansk krassekräm, friterad mandelpotatis, rödlök, senapsfrö, parmesan

Beef tartare, Danich cress cream, deep fried almond potatoes, red onion, mustard seeds, Parmesan

CATCH OF THE WEEK

TRYFFEL

Truffle

STEAK TARTARE 175/265 (LARGE INCLUDES POMMES FRITES)

Råbiff på innanlår, dansk krassekräm, friterad mandelpotatis, rödlök, senapsfrö, parmesan

Beef tartare, Danich cress cream, deep fried almond potatoes, red onion, mustard seeds, Parmesan

NORDA BURGER 210

Högreburgare, lagrad cheddarost, maple syrup bacon, potato bun bread, karamelliserad lök, tomat, jalapeñomajonnäs, , pommes frites

Prime rib burger, aged cheddar cheese, maple syrup bacon, potato bun bread, caramelized onion, tomato, jalapeño mayonnaise, pommes frites

CAESARSALLAD 195

Välj mellan grillad svensk kyckling & bacon eller West Coast med räkor

Your choice of grilled Swedish chicken & bacon or West Coast with shrimps

NORDA SHRIMP SANDWICH 235

Handskalade räkor, rågröd, gurka, rödlök, ägg & dill majonnäs & löjrom

Hand peeled shrimps, rye bread, cucumber, red onion, egg- & dill mayonnaise & bleak roe

