

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
2017 Noble Vine Sauvignon Blanc, Central Coast.....	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

NON ALCOHOLIC

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 145

Grillad kycklinglårfilé, sherrybakade champinjoner,
potatispuré med rostad vitlök
Grilled chicken, sherry baked
mushroom, potato purée with roasted garlic

TUESDAY 145

"Clam chowder" med ångad fisk, blåmuslor, rotfrukter,
sidfläsk, örtolja
"Clam chowder" with steamed fish, mussels, root vegetables,
pork, herb oil

WEDNESDAY 145

Långbakad fläskkarré, glacerade motötter, potatis,
paprikasalsa, morotschips
Slow cooked pork, glazed carrot, potatoes, pepper salsa,
carrot chips

THURSDAY 145

Fänkålsinkokt lax, potatisterrine, gratinerad fänläl
pepparrotsmajonnäs
Fennel cooked salmon, potato terrine, au gratin fennel,
horseradish mayonnaise

FRIDAY 145

Flankstek, krispig majscolv, citronrostad potatis,
dragonemulsion, picklade körsbärstomater
Flank steak, crispy corn cob, lemon roasted potatoes,
tarragon emulsion, pickled tomatoes

GO GREEN 145

Gratinerad fänkål, krispig örtpotatis, fänkålschips,
saffansmajonnäs
Au gratin fennel, crispy potatoes, fennel chips,
saffron mayonnaise

CATCH OF THE WEEK 195

Pocherad torsk, saltbakad rotselleri, rotselleripuré, smörad
kål, svampbuljong
Poached cod, baked celeriac, celeriac purée, baked kale,
mushroom broth

COFFEE

Latte	44
Cappuccino.....	40
Espresso.....	32
Double espresso.....	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 potato-
es, 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

BOEUF BOURGUIGNON 205

Boeuf Bourguignon på oxkind, potatispré
Boeuf Bourguignon, potato puré

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

