

BEVERAGE

DRAFT

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

BOTTLES

Carlsberg Hof	66
Erdinger Weissbier.....	94
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 Louis Roederer, Collection 242, Brut, Champagne.....	165/955

WHITE'S

2018 Maison Roland Lavantureux, Chablis.....	155/675
2020 Castello di Collemassari, Vermentino, Tuscany.....	115/555:-
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 Pärön/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, sotad zucchini och paprika, rostad potatisstomp

Grilled chicken, blackened zucchini & pepper, roasted potaomash

TUESDAY 145

Äpple pocherad fisk, smörslungad savoykål, bulgur, citron- och parmesanmajonnäs

Apple poached fisk, savoy cabbage, bulgur, lemon and parmesan mayonnaise

WEDNESDAY 145

Krispig fläksida, grillad broccoli, morotspuré, rostad lök, sesamkrisp

Crispy pork belly, grilled broccoli, carrot purée, roasted onion, sesam crisp

THURSDAY 145

Fisk- och skaldjursoppa, graginerad fänkål, sotad tomat, morotsrudité

Fish and seafood soup, au gratin fennel, carrot crudite, blackened tomato

FRIDAY 145

Rödvinsbräserverad, oxkind, rostad jordärtskocka, sotad lök, glacerad löjmajonnäs

Red wine braised beef cheek, roasted jerusalem artikhoke, pickled onion, glazed onion mayonnaise

GO GREEN 145

Bakad butternut pumpa, svartkålschips, champinjoner, silverlök, glasderad lökmajonnäs

Saltbaked butternut pumpkin, kale chips, mushroom, silver onion, glazed onion mayonnaise

CATCH OF THE WEEK 195

Smörstekt sejrygg, rostad sallad, palsternackspuré, rödvinsås

Pan fried saith, roasted sallat, parsnip purée, red wine 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

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, potatispuré

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 245

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

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

