

## 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

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 – FRI

11.30–14.00

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

#### MONDAY 145

Pankofriterad torsk, grönärtspure, picklad lök, dillslungad potatis

Panko fried cod, green pea purée, pickled onion, dill potatoes

#### TUESDAY 145

Oxbringa, rotfruktsstomp, pepparrot, grillad citron, dragonsky

Brisket of beef, mashed root vegetables, horseradish, grilled lemon, tarragon gravy

#### WEDNESDAY 145

Grönkålsbakad kolja, krispig sötpotatis, grönkålschips, rödvinsås

Haddock baked with kale, crispy sweet potatoes, kale chips, red wine sauce

#### THURSDAY 145

Långbakat högrek, confiterade tomater, glacerad lök, rostad potatis, chorizomajonnäs

Slow cooked sirloin, confit of tomatoes, glazed onion, roasted potatoes, chorizo mayonnaise

#### FRIDAY 145

Fiskgryta "Bouillabaisse", rotfrukter, musslor, räkor

Fish stew "Bouillabaisse" root vegetables, mussels, shrimps

#### GO GREEN 145

Saltbakad rotselleri, kimchipicklad zucchini, parmesan, brynt hasselnötssmör

Salt baked celeriac, kimshi pickled zucchini, parmesan, browned hazelnut butter

#### CATCH OF THE WEEK 195

Chorizobakad torsk, potatispure, chorizoolja, glaserad svartrot, brynt salviasmör

Chorizo baked cod, potato puree, chorizo oil, glazed parsnip, browned salvia butter

#### 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

### COQ AU VIN 235

Coq au vin, potatispuré,

Coq au vin, potatopréé

### 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

