

BEVERAGE

DRAFT

Carlsberg Export.....	76
Eriksberg Karaktär.....	88
Carnegie bryggeriet J.A.C.K IPA	105

BOTTLES

Carlsberg Hof	69
Erdinger Weissbier.....	94
Celia (Gluten free).....	82
Brooklyn Brewery Defender IPA.....	88
Post IPA.....	92
Post Lager.....	92

BUBBLES

NV Vicente Gandía, Cava Brut Organic, Valencia.....	115/585
NV Bouché Cuvée Réserve Brut, Champagne	175/975:-

WHITE'S

2018 Clay Creek, Chardonnay, Kalifornien.....	125/570:-
2020 Badger Mountain, Riesling, Oregon.....	125/570:-
2019 Au Bon Climat Vineyards Chardonnay, California.....	165/805:-

RED'S

2019 Badger Mountain Pinot Noir, Oregon.....	145/705:-
2019 Jeloté "Le Verre" Cuvee. W.V. Pinot Noir, Oregon....	195/910:-
2016 The Cleaver, Red blend, California.....	125/645:-

NON ALCOHOLIC

Carlsberg Non Alcoholic.....	65
Brooklyn Special Effects.....	56
Somersby Secco.....	56
Pepsi/Pepsi Max/Zingo/7-UP.....	38
God Dryck Mousserande.....	85/425
Skånsk Äpplecider 0,5.....	68
Lemonad Päron/Ingefära.....	66
Lemonad Citron.....	66
Lemonad Grape.....	66

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

Pocherad kolja, gratinerad broccoli, potatis,
brynt hasselnötssmör

Poached haddock, du gratin broccoli, potatoes, browned
hazelnut utter

TUESDAY 145

Boeuf Bourguignon, potatispure, körvel

Boeuf Bourguignon, potato purée, chervil

WEDNESDAY 145

Lax, paprikasalsa, rostad potatis, picklad silverlök,
rostad lök

Salmon, pepper salsa, roasted potatoes, pickled silver
onion, roasted onion

THURSDAY 145

Friterad kyckling, chiptlemajonnäs, krispig örtpotatis,
krassesallad

Deep fried chicken, chipotle mayonnaise,
crispy herb potatoes, cress salad

FRIDAY 145

Fisk & skaldjursgryta, gratinerad fänkål, potatis, gröna
ärter, dill

Fish & shellfish soup, au gratin fennel, potatoes, green peas,
dill

GO GREEN 145

Gratinerad fänkål, saffransmajonnäs, krispig örtpotatis,
fänkålschips

Au gratin fennel. saffron mayonnise, crispy herbpotatoes,
fennel chips

CATCH OF THE WEEK 195

Torsk, värkålssallad, citron- och vitvinsås, smörslungad
nypotatis, krispiga kålchips

Cod, springsallad, lemon and white wine sauce, new pota-
toes, crispy cabbage chips

COFFEE

Latte	48
Cappuccino.....	42
Espresso.....	34
Double espresso.....	38
Americano.....	36



A LA CARTE

THREE COURSE BUSINESS LUNCH 395

STEAK TARTAR

Malet svenskt innanlår, chilimajonnäs, sojapicklad svamp,
rostad lök, sesam

Minced swedish beef, chili mayonnaise, pickled mushrooms with soy,
roasted onion, sesame seeds

CATCH OF THE WEEK

TRYFFEL

Truffle

STEAK TARTARE 180/265

Malet svenskt innanlår, chilimajonnäs, sojapicklad svamp,
rostad lök och sesam,
friterat rispapper

Minced swedish beef, chili mayonnaise, pickled mushrooms
with soy, roasted onion and sesame seeds, deep fried rice
paper

COQ AU VIN 185

Fransk kycklinggryta kokt i vin, potatispuré
French chicken stew cooked in wine, potato purée

CAESARSALLAD 215

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, rågbröd, gurka, rödlök, ägg & dill
majonnäs & löjrom

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

SWEET 95

Cookie dough glass, mjuk banankaka, salt chokladpulver,
karamelliserad banankräm

Cookie dough ice cream, soft banana cake, salt chocolate
pouder, caramelized

