

## 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

Inkott lax, potatis, grön sparris, sallad på fänkål och vattenkrasse, dillmajonnäs

Salmon, potatoes, green asparagus, salad with fennel and cress, dill mayonnaise

#### TUESDAY 145

Oxbringa, blomkålspure, pepparrot, gremolata, skysås

Brisket of beef, cauliflower purée, horseradish, gremolata, gravy

#### WEDNESDAY 145

Pocherd torsk, vårprimörer, potatispure, vitvinsås

Poached cod, spring vegetables, potato purée, white wine sauce

#### THURSDAY 145

Grillat kycklinglår, potatispure med rostad vitlök, champinjoner

Grilled chicken, potato purée with roasted garlic, mushrooms

#### FRIDAY 145

Clam chowder, pocherad fisk, musslor, sidfläsk

Clam chowder, poached fish, mussels, pork

#### GO GREEN 145

Fänkålsrostade morötter, svamp och kål croquette, rostade valnötter, buljong

Fennel roasted carrots, mushroom and cabbage croquette, roasted walnuts, broth

#### CATCH OF THE WEEK 195

Sejrygg, krispig blomkål, blomkålspure, skaldjurs vinegrette

Saith, crispy cauliflower, cauliflower purée, shellfish vinegrette

#### 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 puree

#### CAESARSALLAD 215

Välj mellan grillad svensk kyckling & bacon eller varmrökt lax

Your choice of grilled Swedish chicken & bacon or smoked salmon

#### 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 powder, caramelized

