

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

Pankofriterad torsk, grönärtspure, picklad lök, dillslungad potatis

Panko deep fried cod, green peas purée, pickled onion, potatoes

TUESDAY 145

Oxbringa, rotfruktsstomp, dragonsky, pepparrot, grillad citron

Brisket of beef, root vegetables mash, horseradish, grilled lemon

WEDNESDAY 145

Grönkålsbakad kojla, rödvinsås, krispig sötpotatis, grönkålschips

Haddock, red wine sauce, crispy sweet potatoes, cabbage chips

THURSDAY 145

Långbakat högre, chorizomajonnäs, confiterade tomater, glaserad lök, rostad potatis

Slow cooked beef, chorizo majonnaise, confit of tomatoes, glazed onion, roasted potatoes

FRIDAY 145

Fiskgryta "Bouillabaisse", rotfrukter, musslor, räkor
Bouillabaisse, root vegetablest, mussels, shrimps

GO GREEN 145

Saltbakad rotselleri, brynt hasselnötssmör, kimchipicklad zucchini, parmesan

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

CATCH OF THE WEEK 195

Chorizobakad torsk, brynt salva smör, potatispure, glaserad svartrot

Chorizo baked cod, browned salvia butter, potato purée, glazed black root

COFFEE

Latte	48
Cappuccino.....	42
Espresso.....	34
Double espresso.....	38
America-	



A LA CARTE

THREE COURSE BUSINESS LUNCH 395

STEAK TARTAR

Malet svenskt innanlär, 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 innanlär, 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

