

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 Joseph Perrier Cuvée Royal, Brut, Champagne	175/975:-

WHITE'S

2018 Clay Creek, Chardonnay, Kalifornien.....	125/570:-
2020 Badger Mountain, Riesling, Oregon.....	125/570:-
2020 Wine Mechanics Chit Chat Chenin Blanc.....	145/720:-

RED'S

2019 Clay Creek, Pinot Noir, Kalifornien.....	145/705:-
2019 Jeloté "Le Verre" Cuvee. W.V. Pinot Noir, Oregon....	195/910:-
2018 Valliano, Poggio Teo Chianti Classico, Tuscany.....	125/550:-

NON ALCOHOLIC

Carlsberg Non Alcoholic.....	65
Brooklyn Special Effects.....	56
Somersby Secco.....	56
Pepsi/Pepsi Max/Zingo/7-UP.....	38
Barrels & Drums Sparkling Chardonnay.....	85/425
Skånsk Äpplecider 0,5.....	68
Lemonad Pärön/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

Dagens fångst, vispad burrata, bakad rotselleri, körvelmajonnäs
Fish of the day, whipped burrata, baked celeriac, chervil mayonnaise

TUESDAY 145

Högrek, ratatouille, saltgurka, gremolata
Chuck, ratatouille, pickled cucumber, gremolata

WEDNESDAY 145

Havets Wallenbergare, potatispuré, ärtor, brynt smör
Wallenbergare, potato puree, peas, browned butter

THURSDAY 145

Porchetta, pistage, rostad potatis, jalapenomajonnäs
Porchetta, pistachio, roasted potatoes, jalapeno mayonnaise

FRIDAY 145

Fiskgryta, räkor, picklad fänkål, morötter, potatis
Fish stew, shrimps, pickled fennel, carrots, potatoes

GO GREEN 145

Halloumi, linser, picklad tomat, endive, örtolja
Halloumi, lenses, pickled tomato, endive, herb oil

CATCH OF THE WEEK 195

Torsk, grönkål, spetskål, dillsås, potatis
Cod, green cabbage, point cabbage, dill sauce, potatoes

COFFEE

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



A LA CARTE

THREE COURSE BUSINESS LUNCH 425

STEAK TARTAR

Malet svenskt innanlår, inlagd pumpa, äggkräm, potatiskrisp, kryddkrasse, rostade pumpakärnor
Minced swedish beef, pickled pumpkin, egg cream, potato crisp, cress, roasted pumpkin seeds

CATCH OF THE WEEK

APPLE & VANILLA

Vaniljmousse med glasäpplen, kardemummakräm, äpplesorbet
Vanilla mousse with apple, cardamom cream, apple sorbet

STEAK TARTARE 155/255

Malet svenskt innanlår, inlagd pumpa, äggkräm, potatiskrisp, kryddkrasse, rostade pumpakärnor
Minced swedish beef, pickled pumpkin, egg cream, potato crisp, cress, roasted pumpkin seeds

COQ AU VIN 185

Fransk kycklinggryta kokt i vin, champinjoner, sidfläsk, smålök, potatispuré
French chicken stew cooked in wine, mushroom, pork belly, onion, potato puree

CAESARSALLAD 205/225

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 90G/180G 155:-/245:-

Handskalade räkor, rågbröd, gurka, rödlök, ägg- & dill majonnäs
Lägg till löjrom 70:-
Hand peeled shrimps, rye bread, cucumber, red onion, egg- & dill mayonnaise
Add bleak roe 70:-

SWEET

APPLE & VANILLA 115:-

Vaniljmousse med glasäpplen, kardemummakräm, äpplesorbet
Vanilla mousse with apple, cardamom cream, apple sorbet

