

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	180/985:-

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

2020 Clay Creek Pinot Noir, Kalifornien.....	125/605:-
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 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

Dagens fångst, svartrotspuré, bakad blomkål, kycklingsky
Fish of the day, black radish puree, baked cauliflower,
chicken jus.

TUESDAY 145

Grillad kalv tri tip, rostad majrova, kummin- & limemajonnäs,
rädisa, koriander, gochugaru
Grilled veal tri tip, roasted turnip, cumin & lime mayonnaise,
radish, coriander, gochugaru

WEDNESDAY 145

Friterad dagens fångst, Nordaröra, kokt potatis, citron
Deep fried fish of the day, Nordaröra, boiled potatoes,
lemon

THURSDAY 145

Fläsklägg, rostad lökmajonnäs, rostad potatis, kålsallad,
fänkålsvinaigrette
Pork leg, roasted onion mayonnaise, roasted potatoes,
cabbage salad, fennel vinaigrette

FRIDAY 145

Fiskgryta på skaldjur, morot, potatis, fänkål, räkor
Fish stew on seafood stock, carrot, fennel, shrimps

GO GREEN 145

Bakad spetskål, jordärtskockspuré, hasselnötter,
smörvinaigrett, lökfrön
Baked pointed cabbage, jerusalem artichoke puree, hazel-
nuts, butter vinaigrette, onion seeds

CATCH OF THE WEEK 195

Sotad lax, dillstuvad potatis, citron, bakad purjolök, mandel
Blackened salmon, dill stewed potatoes, lemon, baked leeks,
almonds

COFFEE

Latte48
Cappuccino..... 42



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, äpple-
sorbet
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,
smälök, 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 245

Handskalade räkor, rågbröd, gurka, rödlök, ägg- &
dillmajonnäs
Lägg till 10g löjrom 70:-
Hand peeled shrimps, rye bread, cucumber, red onion,
egg- & dill mayonnaise
add 10g bleak roe 70:-

SWEET

APPLE & VANILLA 115:-

Vaniljmousse med glasäpplen, kardemummakräm,
äpplesorbet

