

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 hands of our talented chefs.

Creative Chef

Marcus Samuelsson

A handwritten signature in black ink, appearing to read 'MS', is written over a horizontal line.

COCKTAIL`S

Thursday - Saturday

KIR ROYAL 152:-
Cassis, Sparkling wine

JULIUS SPRITZ 134:-
Aperol, orange liqueur, Prosecco, rhubarb tonic, orange flower water

HERNÖ GIN & TONIC 152:-
Hernö gin, fever tree mediterranean tonic

HENDRICK`S GIN & TONIC 167:-
Hendrick`s gin, fever tree tonic, cucumber, pepper

FANCY RASPBERRY MULE 252:-
Vodka, lemon, raspberry, ginger ber, bitter

SNACKS

OLIVES 50:-

SMOKED ALMONDS 50:-

ROOT FRUIT CHIPS 35:-



SIDE ORDER

CAESAR SALAD 55:-

POTATO PURÈ 55:-

POMMES FRITES 55:-

MAYONNAISE 25:-

AIOLI 25:-



SMALL

BLEAK ROE 335:-

Löjrom (BOTTENVIKEN), ljummen omelett med Västerbottensost, rödlök, gräslök, smetana, citron

Bleak roe (BOTTENVIKEN), lukewarm omelette with Västerbotten cheese, red onion, chives, smetana, lemon

STEAK TARTARE 155:-

Malet svenskt innanlår, inlagd pumpa, äggkräm, potatiskrisp, kryddkrasse, rostade pumpakärnor

Minced swedish beef, pickled pumpkin, egg cream, potato crisp, cress, roasted pumpkin seeds

Add: Pommes Frites 40:-

BEETS 130:- (VEGAN)

Höstbetor, grönärtspesto, puffat bovete, alspånsrökt tofu, ruccola

Autumn beets, green peas pesto, buckweat, smoked tofu, ruccola

SALMON 145:-

Sotad gravad lax, dillolja, äpple, pepparrot, filmjolk

Blackened cured salmon, dill oil, apple, horseradish, sour milk



SEAFOOD

MAKE YOUR OWN SEAFOOD PLATTER

Severas med aioli och smörstekt baguette

Served with aioli and pan fried baguette

200G CRAYFISH DAILY PRICE

200G FRESH NORTH SEA SHRIMPS DAILY PRICE

200G CRAB CLAWS 240:-

HALF CANADIAN LOBSTER 325:-

OYSTERS - FINE DE CLAIRE 45:-

Severas med schalottenlöksvinaigrette

Served with shallot vinaigrette

NORDA SHRIMP SANDWICH 90G/180G 155:-/245:-

Handskalade räkor, rågbröd, gurka, picklad rödlök, ägg- och dill majonnäs

Hand peeled shrimps, rye bread, cucumber, pickled red onion, egg and dill mayonnaise

Add: Bleak roe 10G 70:-



LARGE

LOBSTER SOUP 295:-

Hummersoppa, potatiskaka, rökt smetana, hummer
Lobster soup, potato cake, smoked sour cream, lobster

HAKE 275:-

Smörstekt kummel, rostad jordärtskocka, jordärtskockskrä, smörslungade höstbetor,
rostad sidfläsk, rödvinsås
Pan fried hake, roasted jerusalem artichoke, jerusalem artichoke cream, autumn beets,
roasted pork belly, red wine sauce

PUMPKIN 165:- (VEGAN)

Butternutpumpa, edmamebönor, grönkål, rostad jordärtskockskrä, friterad svartkål,
hasselnötter, picklad pumpa
Butternut pumpkin, beans, green cabbage, jerusalem artichoke cream, deep fried kale,
hazelnuts, pickled pumpkin

STEAK TARTARE 255:-

Malet svenskt innanlår, inlagd pumpa, äggkräm, potatiskrisp, kryddkrasse, rostade
pumpakärnor

Minced swedish beef, pickled pumpkin, egg cream, potato crisp, cress,
roasted pumpkin seeds
Add: Pommes Frites 40:-

CAESAR SALAD 205:-/225:-

Välj mellan grillad Svensk kyckling & bacon eller räkor
Your choice of grilled Swedish chicken & bacon or shrimps



GRILL

NORDA BURGER 190:-

Högrevsburgare(140g), lagrad cheddarost, potatisbröd, picklad lök, romansallad,
bacon, marinerad biffomat, majonnäs, pommes frites
Prime rib burger(140g), aged cheddar cheese, potatobun bread, pickled onion, salad,
bacon, marinated tomato, pommes frites
Double? 65:-

HALV SPECIAL - A LOCAL SPECIALITY 185:-

Svart vitlök- och svartpepparkorv, brioche, räkröra, picklade senapsfrön,
mandelpotatispuré, picklad gurka
Black garlic and black pepper sausage, creamy shrips, pickled mustard seeds,
almond potato puree, pickled cucumber
Add: Bleak roe 10G 70:-

STEAK FRITES 340:-

Sirapsmarinerad ryggbiff, stekt ostronskivling, pommes frites, rödvinsås
Syrup marinated sirloin, pan fried oyster mushroom, pommes frites, red wine sauce



SWEET

Because you´re not quite sweet enough. Not yet, anyway

APPLE & VANILLA 115:-

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

CITRUS & COCONUT 125:- (VEGAN)

Yuzy- och kokospannacotta, passionsfrukt- och citrussorbet
Yuzu and coconut panna cotta, passionfruit and citrus sorbet

BRILLAT SAVARIN 80:-

Serveras med marmelad, nöt- och fruktbröd
Served with marmelade, nut and fruit bread

ICE CREAM & SORBET 70:-

Glass & Sorbet

CHOCOLATE PRALINE 50

Choklad praline

CHOCOLATE TRUFFLE 35:-

Choklad tryffel

