

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

Torsk med äggsås och kokt potatis.
Cod with egg sauce and boiled potatoes.

TUESDAY 145

Långbakad fläksida, stekt savoykål, potatispuré och äpplesky.
Long-baked pork side, fried savoy cabbage, potatoe puree and apple gravy.

WEDNESDAY 145

Kolja med kokt potatis, pepparrotssås och kokta rödbetor.
Haddock with boiled potatoes, horseradish sauce and boiled beetroot.

THURSDAY 145

Grillad karré, rostad potatis, grönkål, picklad kålrabbi och smörad kalvsky.
Grilled loin, roasted potatoed, kale, pickled kohlrabi and buttered veal gravy.

FRIDAY 145

Fisk- & skaldjursgryta, kokt potatis och picklad fänkål.
Fish & shellfish stew, boiled potatoes and pickled fennel.

GO GREEN 145

Sirapsstekt kålrot, grönkål, chilyoghurt och pulled Oumph.
Syrp- fried turnip, kale, chili yoghurt and pulled Oumph.

CATCH OF THE WEEK 195

Örtbakad sej, potatispuré, dill- & musselsås, rostad morot.
Herb-baked saithe, mashed potatoes, dill & mussel sauce, roasted carrot.

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

BOEUF BOURGIGNON 185

Fransk vinkokt köttgryta, potatispuré.
French wine-cooked meat stew, potatoe 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
Vanilla mousse with apple, cardamom cream,

