

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 Rabble Wines, Cabernet Sauvignon, Paso Robles....	140/680:-
2018 Valliano, Poggio Teo Chianti Classico, Tuscany.....	125/550:-
2020 O.P.P, Pinot Noir, Willamette valley.....	145/705:-

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
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 155

Bakad dagens fisk med äggsås och kokt potatis.
Baked fish of the day with egg sauce and boiled potatoes

TUESDAY 155

Långbakad fläskside, stekt savoykål, potatispuré, äppelsky.
Baked pork belly, savoy cabbage, apple sauce, potato puree.

WEDNESDAY 155

Dagens fisk med kokt potatis, pepparrotssås och kokta rödbetor.
Fish of the day with boiled potatoes, cooked beetroots and horseradish sauce

THURSDAY 155

Grillad karré, rostad potatis, grönkål, picklad kålrabbi, smörad kalvsky.
Grilled roast beef, roasted potatoes, pickled kohlrabi, buttered veal sauce.

FRIDAY 155

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

GO GREEN 155

Sirapsstekt kålrot, grönkål, chilyoghurt, pulled Oumph.
Syrup-fried rutabaga, kale, chili yogurt, pulled Oumph.

CATCH OF THE WEEK 195

Örtbakad lax, potatispuré, dill- & musselsås, rostad morot.
Herb-baked salmon, potatoe puree, dill & mussel sauce, roasted carrot.

COFFEE

Latte	48
Cappuccino.....	55
Espresso.....	34
Double espresso.....	38
Americano.....	36

A LA CARTE

THREE COURSE BUSINESS LUNCH 425

VENISON TARTAR

Kräms på Almnäs tegel, smörstekt kavring, picklad kålrabbi, sotad schalottenlök

Cream cheese Almnäs tegel, dark rye bread, pickled kohlrabi, blackened shallots

CATCH OF THE WEEK

POPPIN TRIPLE CHOC

Chokladsorbet, chokladmousse, karamellpopcorn, chokladcrisp

Chocolate sorbet, chocolate mousse, karamell popcorn, chocolate crisp

VENISON TARTAR 165/275

Kräms på Almnäs tegel, smörstekt kavring, picklad kålrabbi, sotad schalottenlök

Cream cheese Almnäs tegel, dark rye bread, pickled kohlrabi, blackened shallots

Fries on the side? 45:-

BOEUF BOURGIGNON 195

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

POPPIN TRIPLE CHOC 115

Chokladsorbet, chokladmousse, karamellpopcorn, chokladcrisp

Chocolate sorbet, chocolate mousse, karamell popcorn, chocolate crisp

