

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 be 'MS', written over a horizontal line.

## SET MENUES

These preset menus are the chef's choice of the day and may vary from week to week.

### Norda 3 course menu 550

Clam chowder - Classic New York style clam chowder, served with toasted bread

Duck breast, potato puree, syrup fried duck breast, pickled turnip, braised roscoff onions, bourbon sauce

One scoop of ice cream and one scoop of sorbet. Ask our wonderful staff for today's flavors

### Wine menu 375

### Norda 4 course menu 645

Steak tartare - Deep fried Jerusalem artichoke, pickled onion, browned butter mayonnaise, Malliga

Malte (Swedish cured cheese from Ale), cress

Baked trout - beurre blanc, trout roe, blackened lemon, potato, beet root, fennel

Brillat Savarin - creamy white mold cheese from France. Served with hard bread and marmalade

Oh my Rhubarb - compote, oat and cardamom crumble, rhubarb sorbet, vanilla foam, raspberry sweets

### Wine menu 470



## SEAFOOD

### NORDA SEAFOOD PLATTER DAILY PRICE

1/2 Kanadensisk hummer, 200g havskräftor, 100g färska räkor,  
200g krabbspår, 2 ostron.

1/2 Canadian lobster, 200g langoustine, 100g fresh shrimps, 200g crabclaws,  
2 pcs oysters

Skaldjursplateau serveras med, skagenröra, aioli, hembakad baguette, schalottenlöksvinägrett,  
Mallige Malte (Swedish cured cheese from Ale)

Seafood platter served with shrimp salad, aioli homemade baguette, shallots vinegar, Mallige Malte

OYSTERS LEGRIS 45 /pcs  
"Old school"

### SEAFOOD BY THE GRAM DAILY PRICE

200g Langoustine  
200g Fresh north sea shrimps  
200g Crab claws  
1/2 Canadian lobster



## STARTERS

### BLEAK ROE (BOTTENVIKEN) 350

Löjrom, smörstekt brioche, smetana, rödlök, gräslök, citron

Toasted brioche, smetana, red onion, chives, lemon

### CLAM CHOWDER 165

Classic New York style blåmusslor, tomat, varmrökt fläksida, potatis, rostat bröd

Classic New York style clam chowder, served with toasted bread

### STEAK TARTARE ½ OR 1/1 165/255

Nötinnanlår, friterad jordärtskocka, picklad lök, krasse, brynt smörmajonnäs, Malliga Malte,  
Deep fried Jerusalem artichoke, pickled onion, cress, browned butter mayonnaise, Malliga Malte (Swedish cured  
cheese from Ale)

### WHITE ASPARAGUS 195

Vit sparris, citronmajonnäs, potatis allumette, krasse, örtolja

White asparagus, lemon mayonnaise, potato allumette, cress, herb oil



## MAINS

### RAINBOW TROUT 335

Regnbågsforell, beurre blanc, regnbågsrom, sotad citron, potatis, polkabeta, fänkål  
Rainbow trout, beurre blanc, trout roe, blackened lemon, potato, beet root, fennel

### FRIED COD 355

Smörstekt torskrygg, syrat äpple, saltbakad rotselleri, rostade valnötter, vitvinsås  
Butter fried cod, acidified apple, salt baked celeriac, roasted walnuts, white wine sauce

### BEE T ROOT 195

Terrin på Nordiska baljväxter, saltrostade hasselnötter, bakade betor, rödbetskräm,  
picklad majrova  
Terrine from leguminous plants from the Nordic, salt roasted hazelnuts,  
baked beet roots, pickled turnip, creamed beetroot

### DUCK BREAST 335

Potatispuré, sirapsstekt ankbröst, picklad majrova, bräserad roscofflök, bourbonsås  
Potato puree, syrup fried duck breast, pickled turnip, braised roscoff onions, bourbon sauce

### CHICKEN CAESAR SALAD 245

Lättrökt kycklinglårfile från Bjäre, romansallad, Caesardressing, lagrad parmesan,  
bacon, krutonger  
Lightly smoked chicken thigh from Bjäre, romaine lettuce, Caesar dressing, aged Parmigiano Reggiano,  
bacon, croutons

### SHRIMP CAESAR SALAD 235

Handskalade räkor, romansallad, Caesardressing, lagrad parmesan, krutonger  
Shrimps, romaine lettuce, Caesar dressing, aged Parmigiano Reggiano, croutons

### NORDA SHRIMP SANDWICH 245 Add on black roe 70

Handskalade räkor, ägg- & dillmajonnäs, picklad rödlök, gurka, citron, rågröd  
Hand peeled shrimps, dill & egg mayonnaise, pickled red onion, cucumber, lemon, rye bread



## GRILL

### SURF´N TURF 595

Svensk ryggbiff, örtmarinerad havskräfta, Norda fries med chili och lime, rödvinssås,  
parmesanmajonnäs

Sirloin steak, herb marinated langoustine, Norda fries seasoned with chili and lime , red wine sauce,  
Parmesan mayonnaise

### NORDA BURGER 215

140g högrevsburgare, lagrad cheddarost, potato bun, bacon, parmesandressing, karamelliserad  
lök, romansallad, Norda fries med chili och lime

140g grilled brisket- & chuck roll burger, matured cheddar cheese, roasted potato bun, crispy bacon, parmesan  
mayonnaise, caramelized onions, romaine lettuce, Norda fries with chili and lime

### NORDA ALL IN BURGER 265

280g högrevsburgare, lagrad cheddarost, potato bun, bacon, parmesandressing, karamelliserad  
lök, roman, Norda fries med chili och lime

280g grilled brisket- & chuck roll burger, matured cheddar cheese, roasted potato bun, crispy bacon, parmesan  
mayonnaise, caramelized onions, romaine lettuce, Norda fries with chili and lime

### NORDA VEGAN BURGER 195

Mungbönsburgare, potato bun, karamelliserad lök, citronmajonnäs, romansallad, Norda fries  
med chili och lime

Mungbean burger, potato bun caramelized onions, lemon mayonnaise, romaine lettuce, Norda fries with  
chili and lime

### HALV SPECIAL - A LOCAL SPECIALITY 195

Chili- & baconkorv, brioche, räkröra, potatispuré, picklad gurka

Chili- & bacon sausage, pickled cucumber, brioche bun, potato pure, shrimp salad. Have your Half special as a true  
citizen of Gothenburg

In Gothenburg we drink a Pucko (chocolate milk) with our sausage Add Pucko 30

Add Bleak roe 70



### SIDES & SNACKS

Norda Fries, seasoned with chili and lime 45

Potato puree 45

Mac n' cheese Norda style 65

Ceasar salad 45

Extra bread 35

Smoked almonds 50

Root vegetable crips 35

Olives 50

### DIPS

Mayonnaise 25

Aioli 25

Parmesan 25

Chili cheese dip 35

### CHEESE 85

Brillat Savarin - Krämig vitmögelost från frankrike. Serveras med knäckebröd och marmelad

Brillat Savarin - creamy white mold cheese from France. Served with hard bread  
and marmalade

### CHEESE 80

Mallige Malte - Hårdost från Sommarhagens mejeri i Ale. Serveras med  
knäckebröd och marmelad

Mallige Malte - hard cheese from Sommarhagens dairy in Ale. Served with hard bread and marmalade



## SWEET

### GO NUTS! 125

Chewy fudge brownie, mjölkchokladkräm, hasselnötsgranola, brynt smörglass med hasselnötter, kolasås

Chewy fudge brownie, milk chocolate creme, hazelnut granola, ice cream with browned butter and hazelnuts, caramel sauce

### OH MY RHUBARB! 125

Rabarberkompott, havre- & kardemummacrumble, rabarbersorbet, vaniljskum, hallon konfektyr

Rhubarb compote, oat and cardamom crumble, rhubarb sorbet, vanilla foam, raspberry sweets

### ICE CREAM & SORBET 75

En kula glass och en kula sorbet. Fråga personalen om kvällens smaker  
One scoop of ice cream and one scoop of sorbet. Ask our wonderful staff for today's flavors

### CHOCOLATE BON BON 55

Chokladpraliner gjorda av våra fantastiska konditorer

Chocolate pralines made by our pastry chefs

### CHOCOLATE TRUFFLE 35

Hemgjord chokladtryffel. Fråga personalen efter dagens smaker

Homemade chocolate truffle. Ask our staff for today's flavors

### COFFEE AFFOGATO 95

Våra konditorers hemmagjorda vaniljglass, espresso, rostad mandel och kaffelikör

One scoop of our homemade vanilla ice cream topped with an double espresso and coffee liqueur

