

## 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, Toscany.....	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

Dagens fisk, smörslungad broccoli, rostad palsternacka, vitvinsås, picklad rödlök, dill  
Catch of the day, broccoli, roasted parsnip, white wine sauce, pickled red onion, dill

#### TUESDAY 155

Högrevgryta med dragon, rostad morot, potatis, picklad lök  
Prime rib stew with tarragon, roasted carrot, potatoes, pickled onion

#### WEDNESDAY 155

Dagens fisk, bakad fänkål, potatispuré, rostad mandel, musselvelouté  
Fish of the day, baked fennel, potato puree, roasted almond, pickled onion

#### THURSDAY 155

Grillad tri tip på kalv, örkräm, rostad potatis, tomat- & rödlökssallad  
Grilled tri tip, herb cream, roasted potatoes, tomato & red onion salad

#### FRIDAY 155

Dagens fisk, blomkålspuré, grillad citron, fänkålscrudité, Sandefjordsås  
Catch of the day, cauliflower puree, grilled lemon, fennel crudité, Sandefjord sauce

#### GO GREEN 155

Chilibakad spetskål, örkräm, rostade sesamfrön, gurksallad, vinaigrette  
Chili baked cabbage, green peas cream, roasted sesame seeds, cucumber sauce

#### CATCH OF THE WEEK 195

Fänkålsbakad torsk, äpple- & fänkålssallad, potatis, pepparrotsås  
Fennelbaked cod, apple & fennel salad, potatoes, horseradish sauce

#### COFFEE

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



## A LA CARTE

#### THREE COURSE BUSINESS LUNCH 465

##### STEAK TARTAR

Friterad jordärtskocka, picklad lök, krasse, bryntsmörmajonnäs, Malliga Malte  
Deep fried jerusalem artichoke, cress, browned butter mayonnaise, Malliga Malte

##### CATCH OF THE WEEK

##### OH MY RHUBARB!

Rabarberkompott, havre- & kardemummacrumble, rabarbersorbet. vaniljskum, hallon fektyr  
Rhubarb compote, oat and cardamon crumble, rhubarb sorbet, vanilla foam, raspberry sweets

#### STEAK TARTAR 165/255

Friterad jordärtskocka, picklad lök, krasse, bryntsmörmajonnäs, Malliga Malte  
Deep fried jerusalem artichoke, cress, browned butter mayonnaise, Malliga Malte

#### BOEUF BOURGIGNON 195

Fransk vinkokt köttgryta, potatispuré.  
French wine-cooked meat stew, potatoe puree

#### CAESARSALLAD 245/235

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

##### OH MY RHUBARB! 125

Rabarberkompott, havre- & kardemummacrumble, rabarbersorbet. vaniljskum, hallon fektyr  
Rhubarb compote, oat and cardamon crumble, rhubarb sorbet, vanilla foam, raspberry sweets

