

W E L C O M E T O

# 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. We are certain that excellent produce in the hands of skilled chefs come together to create a unique dining experience. The right ingredients can result in amazing little masterpieces in terms of texture and plating, even with the most basic recipes.

We have always had the drive to test new dishes and unique flavor combinations. Our chefs aim to serve you dishes that will bring a smile to your face!

## BASIC 470

### SPRING CABBAGE

Bakad spetskål, rostade marconamandlar, örträm, rimmad gurka, spritärta

### LEMON BAKED BROCCOLI

Lemon baked broccoli, wax beans, haricot verts, puffed buckwheat, chervil, creamed beans

### TROPICAL THUNDER

Mango- & passionssorbet, chokladmousse, päron- & ingefärskräm, rom- & chokladkräm, inkokt ananas

## SOME EXTRA 625

### STEAK TARTARE

Svenskt nöttinnanlår, krassemajonnäs, körvel, rädisa, picklad blomkål, rostat bovete

### BLACKENED COD

Kryddsotad torskrygg, sommarprimörer, beurre monté

### LET'S GET CHEESY

Bakad cheesecake, jordgubb- & fläderkräm, färska jordgubbar, crumble, jordgubb- & basilikasorbet

## LET'S GO CRAZY 960

### LOBSTER ROLL

Hembakt briochebröd, hummerskagen, picklad lök, rostad lök, citron

### SURF N' TURF 220g

Irländsk hängmörad entrécôte, rostad potatis, rödvinssås, örtmarinerad hummerstjärt, grillad citron  
Tenderized Irish rib eye, roasted potatoes, red wine sauce, herb marinated lobster tail, blackened lemons

### BRILLAT SAVARIN

Krämig vitmögelsest från Frankrike. Serveras med knäckebröd och marmelad

### LET'S GET CHEESY

Bakad cheesecake, jordgubb- & fläderkräm, färska jordgubbar, crumble, jordgubb- & basilikasorbet



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