

SEAFOOD

OYSTER LEGRIS 45:-

Franska ostron som odlas i Aber Wrac'h-mynningen vilket ger ostronet dess distinkta smak av öppet hav.

Serveras med schalottenlöksvinägrett

French oyster that's cultivated in the Aber Wrac'h mouth, which gives the oyster its distinctive taste of open sea.

Served with Shallots vinegar

SEAFOOD PLATTER NORDA STYLE (DAILY PRICE)

Skaldjursplåtå, 100 gram räkor, 200 gram kräftor, 200 gram krabbklor, ½ kanadensisk hummer.

serveras med, skagenröra, aioli, hembakad baguette, schalottenlöksvinägrett, Mallige Malte

- hårdost från Ale

Seafood platter, 100 gram shrimps, 200 gram langoustine, 200 gram crab claws, ½ Canadian Lobster.
served with shrimp salad, aioli, homemade baguette, shallots vinegar, Mallige Malte - hard cheese from Ale

SEAFOOD BY GRAM (DAILY PRICE)

200 gram räkor, 200 gram kräftor, 200 gram krabbklor, ½ kanadensisk hummer

200 gram shrimp, 200 gram langoustine, 200 gram crab claws, ½ Canadian Lobster



STARTERS

GRILLED CHEESE WITH KALIX BLEAK ROE 285

Grilled cheese sandwich, kalixlöjrom, rödbetspicklad rödlök, örter

Grilled cheese Swedish, bleak roe, red onion pickled with beetroot, herbs

LOBSTER ROLL 210

Hembakt briochebröd, hummer- & räkröra, dillpicklad gurka, sotad lök, fänkålspollen

Lägg till 10 gram löjrom 80

Homemade brioche bun, creamy lobster & shrimp salad, dill pickled cucumber, blackened onion, fennel pollen

Add on 10 gram bleak roe 80

STEAK TARTARE 155/235

Svenskt nöttinnanlår, dijon, rökt cheddarkräm, pommes pinnes, smörgåskrasse

Swedish meet, dijon, smoked cheddar cream, pommes pinnes, cress

BETROOT TARTARE 145

Saltbakad gulbeta, dijon, parveggiokräm, pommes pinnes, smörgåskrasse

Salt baked yellow beetroot, vegan Parveggio cream, pommes pinnes, cress



MAINS

HALIBUT 475

Sotad hälleflundra, svartrotspuré, blåmussla, majrova, haricot verts, sandefjord
Halibut, puree of black salsify, mussels, turnip, haricot verts, beurre blanc

SKREI 365

Smörstekt skrei, potatiskaka, sauterad spenat, inkokt schalottenlök, kräftsås
Cod, potato cake, sauteed spinach, shallots cooked in cream and white wine, crayfish sauce

CRISPY CARROTS 195

Sirapsrostade morötter, saltrostade mandlar, ricotta, ananasrelish, rostat bröd
Syrup roasted carrots, salt roasted almonds, ricotta cheese, pineapple mostarda, breadsticks

CÔTE DE BOEUF, 800-900 GRAMS RECOMMENDED FOR 2 1495/2 ppl

Grillad, svensk entrecôte på ben, rödvinssås, pommes frites, vårprimörer
Grilled swedish côte de bouef, red wine sauce, fries, spring primroses

CAJUN BUTTER STEAK 250 GRAMS 365

Cajungrillad irländsk flankstek, knippmorot, haricot verts, sotad steklök, rödvinssås
Cajun butter grilled, Irish flank steak, spring carrots, haricot verts, blackened onion, red wine sauce

ROAST BEEF OF LAMB 345

Smörstekt, svensk lammrostbiff, ragu på lammhog, haricot verts, majrova, rostad fänkål, lammsås
Swedish lamb, lamb shoulder ragout, haricot verts, turnip, roasted fennel, lamb sauce



MAINS

PINK SAUCE PASTA "MANHATTAN STYLE" 215

Tomatsås, grädde, vodka, 30 månader lagrad Parmesan, chili espelette
Nordas take on Pink sauce pasta! Served with 30 month aged Parmesan & chili espelette

NORDA BURGER 225 / ALL IN BURGER 265

140g/280g högrevsburgare, rökt cheddarost, potato bun, parmesan- & rostad vitlökskräm, sallad, tomat, silverlök, parmesankrisp, pommes frites
140g/280g grilled brisket- & chuck roll burger, smoked cheddar cheese, roasted potato bun, Parmesan & roasted garlic mayonnaise, tomato, silverskin onion, crispy Parmesan, fries

NORDA VEGAN BURGER 195:-

Mungbönsburgare, potato bun, parveggiokräm, sallad, tomat, isad silverlök, pommes frites
Mung bean burger, potato bun, vegan parveggio cream, lettuce, tomato, iced silver skin onion, french fries

SIDES & SNACKS

Fries 45
Spring primroses 50
Olives 50
Bread & butter 35
Smoked almonds 50
Root Vegetable crisps 35

DIP

Mayonnaise 25
Parmesan & roasted garlic mayonnaise 25
Aioli 25
Smoked cheddar cream 35



SET MENUES

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

NORDA 3 COURSE MENU 575

Creamy lobster & shrimp salad, dill pickled cucumber, blackened onion, fennel pollen, served in our homemade brioche bun

Swedish lamb, lamb shoulder ragout, haricot verts, turnip, roasted fennel, lamb sauce

Crème Brûlée

NORDA 4 COURSE MENU 650

Beetroot tartare - Salt baked yellow beetroot ,vegan Parveggio cream, pommes pinnes, cress

Cajun butter grilled, Irish flank steak, spring carrots, haricot verts, blackened onion, red wine sauce

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

Chocolate tartelette, salty caramel pannacotta, popcorn ice cream, brownie, caramelized popcorn



DESSERTS

SWEET LIKE CHOCOLATE 125

Chokladtartelette, salt karamellpannacotta, popcornglass, brownie, karamelliserade popcorn
Chocolate tartlet, salted caramel pannacotta, popcorn ice cream, brownie, caramelized popcorn

NORDA COLADA 125

Kokoskaka, bakad ananas, passionsfruktscoulis, rostad vit choklad, ananas- & passionsfruktssorbet
Coconut cake, baked pineapple, sauce of passion fruit, roasted white chocolate, pineapple and passion fruit sorbet

CRÈME BRÛLÉE 90

Homemade Crème brûlée

ICE CREAM & SORBET 75

En kula glass och en kula sorbet. Fråga personalen om dagens smaker
One scoop of ice cream and one scoop of sorbet. Ask your waiter for today's flavors

CHEESE 70/piece

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

Comté - Krämig opastöriserad hårdost från Jura i Frankrike. Serveras med knäckebröd och marmelad
Comté - unpasteurized hard cheese from Jura in France. Served with hard bread and marmalade

CHOCOLATE BONBON 45

Hemgjorda chokladpraliner från vårt konditori. Fråga personalen om dagens smaker
Our pastrys homemade bonbon's. Ask your waiter and they will bring some for you to choose from

COFFEE AFFOGATO 95

Hemgjord vaniljglass, rostad mandel, nötlikör, espresso
Homemade vanilla ice cream, roasted almonds, nut liquor, espresso





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. 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!