

## 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 Conde de Caralt, Catalunya	125/640:-
NV Joseph Perrier, Cuvée Royal ,Brut	185/985:-

### WHITE'S

2021 Clay Creek, Chardonnay, Lodi	135/655:-
2022 Château Ste Michelle Dry Riesling, Columbia Valley	145/705:-
2022 Laroche Chablis Saint Martin, Chablis	225/1120:-

### RED'S

2021 Clay Creek Pinot Noir, Lodi	135/655:-
2017 Ravenswood Zinfandel Vintners Blend, California	145/705:-
2019 Tyros, Cabernet Sauvignon, Napa Valley	225/1120:-

### 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. 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!



## LUNCH

MON - FRI

11.30-14.00

Inc. still/sparkling water, salad, coffee/tea

**MONDAY**  
STÄNGT  
CLOSED

### TUESDAY 160

**Bakad högrev, dillsås, rostade rotfrukter, syrad rödlök**  
Baked chuck roll, dill sauce, roasted root vegetables,  
acidified red onion

### WEDNESDAY 160

**Dagens fisk med saltbakade gulbeter, picklad pumpa, rotselleripuré, skaldjurssås, dill**  
Fish of the day with saltbaked golden beets, pickled pumpkin, celeriac purée, shellfish sauce, dill

### THURSDAY 160

**Boeuf Bourignon serveras med potatispuré**  
Boeuf Bourignon served with potato purée

### FRIDAY 160

**Dagens fisk serveras med sandefjordsås, bakad purjolök, kokt mandelpotatis, purjolökkrisp**  
Fish of the day served with sandefjord sauce, baked leek, boiled almond potatoes, leek crisp

### GO GREEN 160

**Saltbakad gulbeta, syrad rödkål, rotselleripuré, rostad broccoli, friterade cashewnötter med chili**  
Saltbaked golden beet, acidified red cabbage, celeriac purée, roasted broccoli, fried cashew nuts with chili

### CATCH OF THE WEEK 210

**Pumpapuré, rostade pumpafrön, rostade rotfrukter, musselvelouté**  
Pumpkinpurée, roasted pumpkin seeds, roasted root vegetables, mussel velouté

## COFFEE

Latte	48
Cappuccino	55
Espresso	34
Double espresso	38
Americano	36



## A LA CARTE

### THREE COURSE BUSINESS LUNCH 450

#### STEAK TARTAR

**Svenskt nöttinnanlår, dijon, rökt cheddarkräm, pommes pinnes, smörgåskrasse**  
Swedish meat, dijon, smoked cheddar cream, pommes pinnes, cress

#### CATCH OF THE WEEK

#### CRÉME BRÛLÉE

**Hemgjord Crème Brûlée**  
Homemade Crème Brûlée

### STEAK TARTAR 155/235

**Svenskt nöttinnanlår, dijon, rökt cheddarkräm, pommes pinnes, smörgåskrasse**  
Swedish meat, dijon, smoked cheddar cream, pommes pinnes, cress

### HALV SPECIAL 195

**Nordas lamm och parmesan korv, räkröra, potatispuré, asiatisk gurksallad, Srirachamajonnäs, chilirostade sesamfrön**  
Nordas lamb & parmesan sausage, creamy shrimp salad, potato purée, asian cucumber salad, Sriracha mayonnaise, chili roasted sesame seeds

### CAESARSALLAD 245

**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, ägg, sallad, pepparrotsmajonnäs, stenbitsrom, picklad lök**

**Lägg till 10g löjrom 75:-**

Hand peeled shrimps, rye bread, egg, lettuce, horseradish mayonnaise, lumpfish roe, pickled onion

Add 10g bleak roe 75:-

## SWEET

### CRÉME BRÛLÉE 90

**Hemgjord Crème Brûlée**  
Homemade Crème Brûlée

