

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!

SET MENUES

These preset menus are the chef's choice of the day.

NORDA 3 COURSE MENU 575

Tartare of swedish meat, blackened spring onion, pickled chili, cress mayonnaise,
sesame seeds roasted with chili, chervil

Blackened cod, butter fried new potatoes, green beans, sugar snaps, radish, fennel dill, beurre blanc

Bread pudding, ice cream with punsch liqueur, sweetened swedish berries

NORDA 4 COURSE MENU 650

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

Cajun butter grilled, Irish flank steak, glazed carrots, tarragon butter, pickled carrot, fresh herbs, fries

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

Bread pudding, ice cream with punsch liqueur, sweetened swedish berries



STARTERS

BLEAK ROE FROM KALIX 285

Grilled cheese sandwich, Kalixlöjrom, rödbetspicklad rödlök, örter
Grilled cheese, bleak roe from Kalix, red onion pickled with beetroot, herbs

LOBSTER ROLL 215

Briochebröd, hummer- & räkröra, dillpicklad gurka, sotad lök, fänkålspollen
Lägg till 10 gram löjrom 80
Brioche bun, creamy lobster & shrimp salad, dill pickled cucumber, blackened onion, fennel pollen
Add on 10 gram bleak roe 80

STEAK TARTARE 165/245

Svenskt nöttinnanlår, sotad vårlök, picklad chili, krassemajonnäs, chilirostade sesamfrön, körvel
Swedish meat, blackened spring onion, pickled chili, cress mayonnaise, sesame seeds roasted with chili, chervil

BURRATA 165

Chimichurri, tomatolja, limeskal, tomat chips, körvel
Chimichurri, tomato oil, lime peels, tomato crisp, chervil

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

SMALL OR LARGE SEAFOOD PLATTER, NORDA STYLE (DAILY PRICE)

Nordas skaldjursplateau serveras med räkor, kräftor, krabblor samt ostron Legris. Tillbehören till detta är skagenröra, aioli, hembakad baguette samt hårdost

Välj mellan stor eller mindre. Fråga personalen efter dagens pris och skillnaden på de olika storlekarna

Nordas seafood platter is served with shrimps, langoustine, crab claws and oysters legris.

The compliments are creamy shrimp salad, aioli, homemade baguette and hard cheese.

Choose between large or small. Ask your waiter for the daily price and the difference in size.

SEAFOOD BY GRAM (DAILY PRICE)

200 gram räkor, 200 gram kräftor, 200 gram krabblor

200 gram shrimp, 200 gram langoustine, 200 gram crab claws



MAINS

CRISPY CABBAGE 195

Grillad spetskål, sesam- & misokrä, rostade hasselnötter, gurka, melon, chilirostade sesamfrön
Grilled cabbage, sesame & miso cream, roasted hazelnuts, cucumber, melon, chili roasted sesame seeds

COD 385

Sotad torskrygg, smörslungad färskpotatis, gröna bönor, sockerärta, råhyvlad rädisa, fänkålsdill, beurre blanc
Blackened cod, butter fried new potatoes, green beans, sugar snaps, radish, fennel dill, beurre blanc

CHAR 375

Röding bakad i smörpaket, färska örter, brynt smör, grillad hjärtsallad, sommargrönsaker, citron
Char baked in a butter package, fresh herbs, browned butter, grilled salad, summer greens, lemon

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

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

CAJUN BUTTER STEAK 220 GRAMS 365

Cajungrillad irländsk flankstek, glacerade morötter, dragonsmör, syrad morot, färska örter, pommes
Cajun butter grilled, Irish flank steak, glazed carrots, terragon butter, pickled carrot, fresh herbs, fries

NORDAS HALF SPECIAL - A LOCAL SPECIALITY 265

Lamm- & parmesankorv, potatispuré, brioche, hummer- & räkröra, chipotlesenap, rimmad gurka
Lamb & parmesan sausage, brioche bun, potato puree, creamy lobster & shrimp salad, mustard with chipotle, brined cucumber



MAINS

PINK SAUCE PASTA "MANHATTAN STYLE" 215

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

NORDA BURGER 225 / ALL IN BURGER 265

140g/280g högrevsburgare, rökt cheddarost, potato bun, svartpepparkrä, sallad, silverlök,
baconkrisp, pommes
140g/280g grilled brisket- & chuck roll burger, smoked cheddar cheese, roasted potato bun, blackpepper
mayonnaise, silverskin onion, crispy bacon, fries

NORDA VEGAN BURGER 195

Mungbönsburgare, potato bun, svartpepparkrä, sallad, silverlök, pommes
Mung bean burger, potato bun, vegan blackpepper cream, lettuce, silver skin onion, french fries

SIDES & SNACKS

Fries 45
Summer greens 50
Olives 50
Bread & butter 35
Smoked almonds 50
Root Vegetable crisps 35

DIP

Mayonnaise 25
Blackpepper mayonnaise 25
Aioli 25



DESSERTS

BREADY OR NOT 125

Ljummen brödpudding, punschglass, rörörda sommarbär
Lukewarm bread pudding, ice cream with punsch liqueur, sweetened swedish berries

A STRAWBERRY DREAM 125

Vaniljcheesecake, jordgubb- & basilikasorbet, färska jordgubbar
Vanilla cheesecake, strawberry & basil sorbet, strawberries

CRÈME BRÛLÉE 90

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

CHOCOLATE TRUFFLE 35:-

Hemgjord chokladtryffel. Fråga personalen om dagens smaker
Homemade chocolate truffle. Ask your waiter for today's flavors

COFFEE AFFOGATO 95

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

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



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