

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 pre-set menus are the chef's choice of the day.

NORDA 3 COURSE MENU 575

Tartare on venison thigh, mushroom, fried pickled chanterelles, egg yolk cream,
crispy mushroom, lingonberries

Ling, pommes anna, pickled carrot, burnt onion, shellfish jus, espelette pepper

Berry Poppins

NORDA 4 COURSE MENU 650

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

Flank steak, blackened onion, burnt pepper, red wine sauce, fries

Brillant Savarin - creamy white mold cheese from France. Served with Swedish cracker & marmalade

Pecanboo



STARTERS

BLEAK ROE FROM BOTTENVIKEN 240

Grilled cheese sandwich, löjrom från Bottenviken, rödbetspicklad rödlök, färska örter
Grilled cheese, bleak roe from Bottenviken, red onion pickled with beetroot, fresh herbs

LOBSTER ROLL 215

Briochebröd, hummer- & räkröra, saltgurka, sotad lök, fänkålspollen
Lägg till 10 gram löjrom 95
Brioche bun, creamy lobster & shrimp salad, pickled cucumber, blackened onion, fennel pollen
Add on 10 gram bleak roe 95

VENISON TARTARE 175/255

Hjortinnanlår, svamp, stekta inlagda kantareller, äggulekräm, krispig ostronskivling, lingon
Venison thigh, mushroom, fried pickled chanterelles, egg yolk cream, crispy oyster mushroom, lingonberries

BURRATA 165

Sallad på endive och radicchio, lime vinaigrette, valnötscrumble, pumpachips
Endive and radicchio salad, lime vinaigrette, walnut crumble, pumpkin chips



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, vinkokta musslor, hummer samt Legrisostron.

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, wine cocked mussels, lobster 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.



MAINS

CELERIAC 195

Persiljerotskräm, picklade kantareller, Karl-Johan sky, krispig dragon.
Parsley root cream, pickled chanterelle, Karl-Johan jus, crunchy tarragon

LING 345

Potatiskaka, syrad morot, eldad lök, skaldjursky, espelettepeppar
Pommes anna, pickled carrot, burnt onion, shellfish jus, espelette pepper

HALIBUT 395

Svartkål, terrine på jordärtskocka, gravad äggula, smörsås på Karl-Johan
Lägg till tryffel 95
Tuscan cabbage, sunchoke terrine, engraved egg yolk, porcini butter sauce
Add on truffel 95

BONE IN RIBEYE, 800-900 GRAMS RECOMMENDED FOR 2 1495/2 ppl

Grillad, svensk entrecôte på ben, rödvinssås, pommes frites, säsongens grönt
Grilled swedish rib eye on bone, red wine sauce, fries, seasonal greens

STEAK FRITES 220g 365

Flankstek, sotad lök, bränd peppar, rödvinssky, pommes
Flank steak, blackened onion, burnt pepper, red wine sauce, fries

NORDAS HALV SPECIAL - A LOCAL SPECIALITY 265

Lousiana hot, potatispuré, brioche, hummer- & räkröra, chipotlesenap, dill pickles
Louisiana hot, brioche bun, potato puree, creamy lobster & shrimp salad,
mustard with chipotle, dill pickles



MAINS

"MAC" AND CHEESE 245

Provolone, Cheddar, rostat kycklingskinn, tryffelpecorino

Lägg till tryffel 95

Provolone, Cheddar, roasted chicken skin, truffle pecorino

Add on truffel 95

NORDA BURGER 240 / ALL IN BURGER 285

140g/280g högrevsburgare, karamelliserad lök, bacon, dijonnaise, saltgurka, rökt cheddar, pommes, potato bun

140/280 chuck burger, caramelized onion, bacon, dijonnaise, pickles, smoked cheddar, fries, potato bun

NORDA VEGAN BURGER 195

Bönburgare, karamelliserad lök, dijonnaise, saltgurka, rökt cheddar, pommes, potato bun

Bean burger, caramelized onion, dijonnaise, pickles, smoked cheddar, fries, potato bun

SIDES & SNACKS

Fries 55

Seasonal greens 50

Olives 50

Bread & butter 35

Smoked almonds 50

Root Vegetable crisps 35

DIP

Mayonnaise 25

Dijonnaise 25

Aioli 25



DESSERTS

PECANBOO 125

Pecannötspaj, blond brownie, chokladsorbet, kolasås med lönnsirap, pecannötter
Pecan pie, blonde brownie, chocolate sorbet, caramel sauce with maple syrup, pecans

BERRY POPPYNS 125

Björnbärskompott, vallmokaka, björnbärsglass, citronkräm, rostad vit choklad
Blackberry compote, poppy seed cake, blackberry ice cream, lemon curd, roasted white chocolate

CRÈME BRÛLÉE 105

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

Handgjord chokladtryffel. Fråga personalen om dagens smaker
Hand made chocolate truffle. Ask your waiter for today's flavors

COFFEE AFFOGATO 95

Handgjord vaniljglass, rostad mandel, nötlikör, espresso
Hand made 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 Swedish cracker 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 Swedish cracker and marmalade



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