

## LUNCH

WED – FRI

11.30–14.00

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

### GO GREEN 185

Gnudi, jordärtskockspuré, jordärtskockschips,  
brunt smör, silverlök, brysselkål

Gnudi, Jerusalem artichoke puree, Jerusalem  
artichoke chips, brown butter, silver onion,  
brussels sprouts

### CATCH OF THE WEEK 220

Bakad dagens fisk, jordärtskockspuré,  
jordärtskockschips, brysselkål,  
brynt smör, silverlök

Today's fish, Jerusalem artichoke puree, Jerusalem  
artichoke chips, brown butter, silver onion,  
brussels sprouts

### BUTCHERS CHOICE 195

Äppelbakad fläskside, hasselnötsrullad  
höstmorot, inkokt roscofflök

Apple-baked pork side, hazelnut-rolled autumn  
carrot, cooked rosy onion

### THREE COURSE BUSINESS LUNCH 465

#### VENISON TARTARE

Hjortinnanlår, svamp, stekt inlagd kantarell,  
äggulekräm, krispig ostronskivling, lingon

Venison thigh, mushroom, fried pickled  
chanterelles, egg yolk cream, crispy mushroom,  
lingonberries

#### CATCH OF THE WEEK

Bakad dagens fisk, jordärtskockspuré,  
jordärtskockschips, brysselkål, brynt smör silverlök

today's fish, Jerusalem artichoke puree, Jerusalem  
artichoke chips, brown butter, silver onion, brussels  
sprouts

#### CRÈME BRÛLÉE

### COFFEE

Latte	48
Cappuccino	55
Espresso	34
Double espresso	38
Americano	38



## A LA CARTE

### VENISON TARTARE 175/255

Hjortinnanlår, svamp, stekt inlagd kantarell,  
äggulekräm, krispig ostronskivling, lingon

Venison thigh, mushroom, fried pickled  
chanterelles, egg yolk cream, crispy mushroom,  
lingonberries

### HALV SPECIAL 265

Lousiana hot, potatispuré, brioche, hummer- &  
räkröra, chipotlesenap, rimmad gurka

Lousiana hot, brioche bun, potato puree, creamy  
lobster & shrimp salad, mustard with chipotle,  
brined cucumber

### CAESARSALLAD 245

Välj mellan grillad svensk kyckling & bacon eller  
rökt tofu

Your choice of grilled Swedish chicken & bacon or  
smoked tofu

### NORDA SHRIMP SANDWICH 245

Handskalade räkor, rågbröd, ägg, sallad,  
majonnäs, picklad rödlök

Lägg till 10g löjrom från Bottenviken 95:-

Hand peeled shrimps, rye bread, egg, lettuce,  
mayonnaise, pickled onion

Add 10g bleak roe from Bottenviken 95:-

## SWEETS FROM OUR PASTRY

### CRÈME BRÛLÉE 105

### PECANBOO 125

Pecannötpaj, 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

### 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 BONBON 45

Fråga personalen om dagens smaker

Ask your waiter for today's flavors



## BEVERAGE

### DRAFT

Carlsberg Export	84
Eriksberg Karaktär	92
Carnegie bryggeriet J.A.C.K IPA	105

### BOTTLES

Carlsberg Hof	75
Poppels Belgian Witbier	100
San Miguel (Gluten free)	90
Poppels Sour Fruit Ale, Strawberry	120
Post IPA	105
Post Lager	105

### BUBBLES

NV Conde de Caralt, Catalunya	135/810
NV Domaine du Petit Coteau, Cremant Vouvray	155/930
NV Deutz, Classic Brut, Champagne	230/1380

### WHITE'S

2021 Cederberg, Bukettraube, South Africa	155/700
2021 Wine Mechanics, Chenin Blanc, Gothenburg	155/700
2022 Château Ste Michelle, Dry Riesling, Columbia Valley	145/655
2020 Three Finger Jack, Chardonnay, Lodi	160/720
2023 Laroche, Chablis Saint Martin, Chablis	225/1015

### RED'S

2019 Château Ste Michelle, Cabernet Sauvignon, Columbia Valley	150/675
2022 Borgogno, Barbera d'Alba, Piemonte	195/880
2021 Erath, Pinot Noir, Oregon	195/880
2019 Powers, Syrah, Columbia Valley	155/700
2021 Domaine Les Creisses, Languedoc-Roussillon	220/990

### NON ALCOHOLIC

Carlsberg Non Alcoholic	60
Poppels Hoppy lager	60
Pomologik Björkad Äppelmust	52
Pomologik Hopple Cider	52
Jordgubbssoda Abraham Hill	55
Pepsi/Pepsi Max/Zingo/7-UP	45
Richard Juhlin Sparkling	95

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 old 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!

