

LUNCH

WED – FRI

11.30–14.00

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

GO GREEN 185

Bakad getost, morotspuré, lingon/bryntsmör vierge, saltbakade rotfrukter, friterad dragon
Baked goat's cheese, carrot puree, lingonberry/browned butter vierge, salt-baked root vegetables, deep-fried tarragon

CATCH OF THE WEEK 220

Dagens fisk, Pommes darphine, ingon/bryntsmör vierge, vispad smetana, friterad dragon
Fish of the day, Pommes darphine, Lingonberry/browned butter vierge, whipped cream, deep-fried tarragon

BUTCHERS CHOICE 195

Majskäcklingfilé, saltbakade rotfrukter, morotspuré, syrad silverlök
Cornfed chicken fillet, salt-baked root vegetables, carrot puree, pickled silver onion

THREE COURSE BUSINESS LUNCH 465

STEAK TARTAR

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

Dagens fisk, Pommes darphine, ingon/bryntsmör vierge, vispad smetana, friterad dragon
Fish of the day, Pommes darphine, Lingonberry/browned butter vierge, whipped cream, deep-fried tarragon

CRÈME BRÛLÉE

COFFEE

Latte	48
Cappuccino	55
Espresso	34
Double espresso	38
Americano	38



A LA CARTE

VENISON TARTAR 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
Louisiana 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 POPPYS 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	56
Poppels Hoppy lager	60
Pomologik Björkad Äppelmust	52
Pomologik Hopple Cider	52
Jordgubbssoda Abraham Hill	55
Pepsi/Pepsi Max/Zingo/7-UP	38
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 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!

