



PRE DRINKS

CLOVER LEAF CLUB 162,-

Hendrick's gin, dry vermouth, hallon, äggvita, mynta, citron, socker

NEGRONI 176,-

Post Gin, Campari, Sweet Vermouth, bitters

TOMMY'S MARGARITA 168,-

Tequila Blanco, Pino mugo, agave, lime, salt, bitters

Alkoholfritt? Inga problem! Fråga er kypare eller bartender så hjälper vi dig.

STARTERS

BLEAK ROE FROM BOTTENVIKEN 275,-

Grilled cheese sandwich, löjrom från Bottenviken, rödbetspicklad rödlök, färska örter

SCALLOP 220,-

Pilgrimsussla, morotspuré, srirachasmörsås, nötsmul, örter

STEAK TARTARE 175/255,-

Tartar på oxinnanlår, majonnäs på Västerbottensost, inlagd jalapeño, palsternackschips, konjak

GNUDI 155,-

Gnudi, fräst svartkål, brynt smör, syltad silverlök, saltrostade hasselnötter, friterad salvia

FROM THE GRILL

RIB-EYE ON THE BONE

800-900 GRAMS FOR TWO 1495,-

Svensk entrecôte på ben, cowboismör, pommes frites, löksallad

STEAK FRITES 495,-

Hängmörad ryggbiff, pommes frites, majs, tryffel- och rostad vitlöksmajonnäs, löksallad

NORDAS HALV SPECIAL -

A LOCAL SPECIALITY 285,-

Posts egna korv med Västerbottens ost, potatispuré, brioche, hummer- och räkröra, chipotlesenap, rostad lök

NORDA BURGER 240,-

140g högrevsburgare, chillimajonnäs, marinerad tomat, bacon, cheddarost, picklad rödlök, pommes frites

JUICY LUCY 345,-

Dubbelburgare, chillimajonnäs, marinerad tomat, bacon, cheddarost, smör, picklad rödlök, lökringar, pommes frites

DIP

Aioli 45,-

Rostad majs, tryffel- & vitlöksmajonnäs 45,-

Chilimajonnäs 45,-

Cowboismör 45,-

SET MENUS

Chef's 3-rättersmeny 575,-

Fråga er kypare om vinpaket

Fråga personalen om kvällens meny

Chef's 4-rättersmeny 795,-

Fråga er kypare om vinpaket

MAINS

CABBAGE 195,-

Spetskål, rotselleripuré, inlagd rotselleri, Sandefjordsås, tångkaviar, torkade alger

CHAR 345,-

Röding, smörrostad tunnbröd, rotselleripuré, inlagd rotselleri, rostad jordärtskocka, Sandefjordsås, forellrom, torkade alger

HALIBUT 395,-

Hälleflundra, svartkål, terrin på jordärtskocka, gravad äggula, smörsås på Karl-Johansvamp

LAMB 285,-

Ragout på bräserverad lammtunnbringa, orecchiette pasta, pecorino

SIDES

Sidesallad 85,-

Säsongsgrönsaker 85,-

Oliver 50,-

Pommes 55,-

Rotfrukts chips 45,-

Bröd och smör 35,- pp

Rökta mandlar 50,-

FROM OUR PASTRY

CHOOKIE BLISS 140,-

Chokladbavaroise, vaniljglass, muscovadokaka, kolasås, cookie dough

MARÄNG-A-LICIOUS 125,-

Pavlova, citrus- och brynt smörcurd, yoghurtglass med citronverbena, rostad havre crunch

CRÈME BRÛLÉE 105,-

ICE CREAM & SORBET 75,-

En kula glass och en kula sorbet. Fråga personalen om kvällens smaker

CHOCOLATE BONBON 45,-

Nordas handgjorda chokladpraliner. Fråga personalen om kvällens smaker

CHOCOLATE TRUFFLE 35,-

Norda chokladtryffel. Fråga personalen om kvällens smaker

AFFOGATO 95,-

Vaniljglass, rostad mandel, nötlök, espresso

CHEESE 70,-/st

Kvällens ost, knäcke, marmelad



Norda Gbg



@restaurangnorda



@nordagbg



PRE DRINKS

CLOVER LEAF CLUB 162,-

Hendrick's gin, dry vermouth, raspberry, egg white, mint, lemon, sugar

NEGRONI 176,-

Post Gin, Campari, Sweet Vermouth, bitters

TOMMY'S MARGARITA 168,-

Tequila Blanco, Pino mugo, agave, lime, salt, bitters.

No alcohol? No problem! Ask your waiter for our mocktail options

STARTERS

BLEAK ROE FROM BOTTENVIKEN 275,-

Grilled cheese, bleak roe from Bottenviken, red onion pickled with beetroot, fresh herbs

SCALLOPS 220,-

Carrot puree, sriracha butter sauce, nut crumble and herbs

STEAK TARTARE 175/255,-

Beef tartare, Västerbotten mayonnaise, pickled jalapeño, crispy parsnip, cognac

GNUDI 155,-

Fried black cabbage, browned butter, pickled silver onion, salt-roasted hazelnuts, deep-fried sage

FROM THE GRILL

RIB-EYE ON THE BONE 800-900 GRAMS FOR TWO 1495,-

Grilled swedish rib eye on the bone, cowboy butter, fries, onion salad

STEAK FRITES 495,-

Sirloin steak, fries, corn, truffle- and roasted garlic mayonnaise, onion salad

NORDAS HALV SPECIAL - A LOCAL SPECIALITY 285,-

Post's own sausage with Västerbottens cheese, brioche bun, potato puree, creamy lobster & shrimp salad, mustard with chipotle, roasted onion

NORDA BURGER 240

140g prime rib burger, chilli mayonnaise, marinated tomato, bacon, Cheddar, pickled red onion, fries

JUCY LUCY 345,-

Double burger, chilli mayonnaise, marinated tomato, bacon, Cheddar, butter, pickled red onion, deep-fried onion rings, fries

DIP

Aioli 45,-

Roasted corn, truffle- and garlic mayonnaise 45,-

Chili mayonnaise 45,-

Cowboy butter 45,-

SET MENUS

Chef's 3 course menu 575,-

Wine pairing ask your waiter

Ask your waiter for tonight's

3- or 4-course menu

Chef's 4 course menu 795,-

Wine pairing ask your waiter

MAINS

CABBAGE 195,-

Spring cabbage, celeriac puree, pickled celeriac, Sandefjord sauce, seaweed caviar, dried algae

CHAR 345,-

Flatbread roasted with butter, celeriac puree, pickled celeriac, roasted artichoke, Sandefjord sauce, trout roe, dried algae

HALIBUT 395,-

Black cabbage, Jerusalem artichoke terrine, engraved egg yolk, porcini butter sauce

LAMB 285,-

Ragout on braised lamb tenderloin, orecchiette pasta, pecorino

SIDES

Seasonal greens 85,-

Side Salad 85,-

Olives 50,-

Fries 55,-

Root Vegetable crisps 45,-

Bread & Butter 35,- pp

Smoked almonds 50,-

FROM OUR PASTRY

CHOOKIE BLISS 140,-

Chocolate bavaroise, vanilla ice cream, muscovado cake, caramel sauce, cookie dough

MARÅNG-A-LICIOUS 125,-

Pavlova, citrus and browned butter curd, yogurt ice cream with lemon verbena, toasted oat crunch

CRÈME BRÛLÉE 105,-

ICE CREAM & SORBET 75,-

One scoop of ice cream and one scoop of sorbet.
Ask your waiter for today's flavors

CHOCOLATE TRUFFLE 35,-

Hand made chocolate truffle.
Ask your waiter for today's flavors

AFFOGATO 95,-

Hand made vanilla ice cream, roasted almonds, nut liquor, espresso

CHEESE 70,-/piece

Cheese of the evening, swedish hard bread, marmalade



Norda Gbg



@restaurangnorda



@nordagbg