

LUNCH

WED – FRI

11.30 – 14.00

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

GO GREEN 185

Karamelliserad getost, lingon vinaigrette, rotmos, bakad persiljerot, inlagd morot, palsternackschips
Caramelized goat cheese, lingonberry vinaigrette, mash on root vegetables, baked parsley root, pickled carrot, parsnip chips

CATCH OF THE WEEK 220

Kummel, rotselleripuré, bakad spetskål, tång kaviar, bryntsmör, smörad potatis
Fish of the day, celeriac puree, baked spring cabbage, seaweed caviar, brown butter, buttered potatoes

BUTCHERS CHOICE 195

Oxbringa, lötsky, rotmos, bakad persiljerot, inlagd morot
Beef brisket, onion jus, mash on root vegetables, baked parsley root, pickled carrot

THREE COURSE BUSINESS LUNCH 465

STEAK TARTARE

Tartar på oxinnanlår, majonnäs på Västerbottensost, inlagd jalapeño, palsternackschips, konjak
Beef tartare, Västerbotten mayonnaise, pickled jalapeño, crispy parsnip, cognac

CATCH OF THE WEEK

Kummel, rotselleripuré, bakad kål, tång kaviar, bryntsmör, smörad potatis
Fish of the day, celeriac puree, baked spring cabbage, seaweed caviar, brown butter, buttered potatoes

CRÈME BRÛLÉE

COFFEE

Latte	48
Cappuccino	55
Espresso	34
Double espresso	38
Americano	38



A LA CARTE

STEAK TARTARE 175/255

Tartar på oxinnanlår, majonnäs på Västerbottensost, inlagd jalapeño, palsternackschips, konjak
Beef tartare, Västerbotten mayonnaise, pickled jalapeño, crispy parsnip, cognac

HALV SPECIAL 265

Posts egna västerbottensost korv, potatispuré, brioche, hummer- & räkröra, chipotlesenap, rimmad gurka
Posts own Västerbotten cheese sausage, brioche bun, potato puree, creamy lobster & shrimp salad, mustard with chipotle, 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

CHOOKIE BLISS 140

Chokladbavaroise, vaniljglass, muscovadokaka, kolasås, cookie dough
Chocolate bavaroise, vanilla ice cream, muscovado cake, caramel sauce, cookie dough

MARÄNG-A-LICIOUS 125

Pavlova, citrus- och brynt smörcurd, yoghurtglass med citronverbena, rostat havrekrunch
Pavlova, citrus and browned butter curd, yogurt ice cream with lemon verbena, toasted oat crunch

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

DRAUGHT

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 Ste Michelle Brut, USA	155/930
NV Deutz, Classic Brut, Champagne	230/1380

WHITE'S

2022 Au Bon Climat, USA, Pinot Gris / Pinot Blanc	210/950
2023 K. Wechsler, Riesling Trocken, Rheinhessen	175/785
2022 Clay Creek, Chardonnay, Lodi	155/700
2023 Laroche, Chablis Saint Martin, Chablis	225/1015

RED'S

2022 Long barn, Cabernet Sauvignon, USA	150/675
2020 Tenuta le Colonne, Plenum Costa, Toscana	175/785
2021 Erath, Pinot Noir, Oregon	195/880
2022 Pra Vinera, Zinfandel, California	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!

