

## LUNCH

WED – FRI

11.30 – 14.00

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

### GO GREEN 185

Bakad spetskål, bakad

jordärtskocka, valnötspesto, rostade valnötter,  
brynt smör, palsternackschips

Roasted cabbage, baked Jerusalem  
artichoke, walnut pesto, roasted walnuts, browned  
butter, parsnip chips

### CATCH OF THE WEEK 220

Dagens fisk, spetskål, valnötspesto, rostade  
valnötter, brynt smör, bakad jordärtskocka

Fish of the day, cabbage, walnut pesto, roasted  
walnuts, browned butte, baked Jerusalem artichoke

### BUTCHERS CHOICE 195

Ank och lamm rilette, rigatoni, tomatsky, pecorino,  
inlagd morot

Duck and lamb rilette, rigatoni, tomato jus,  
pecorino, pickled carrots

## 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

Dagens fisk, spetskål, valnötspesto, rostade  
valnötter, brynt smör, bakad jordärtskocka

Fish of the day, cabbage, walnut pesto, roasted  
walnuts, browned butte, baked Jerusalem artichoke

### 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, 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, rågröd, 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 havre crunch

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	160/720
2022 Clay Creek, Chardonnay, Lodi	155/700
2023 Laroche, Chablis Saint Martin, Chablis	225/1015

### RED'S

2019 Ste Michelle, Cabernet Sauvignon, USA	150/675
2020 Tenuta le Colonne, Plenum Costa, Toscana	195/880
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!

