

LUNCH

WED – FRI

11.30 – 14.00

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

GO GREEN 185

Falafel, grön sparris, hollandaise,
sommarsallad, duchessepotatis

Falafel, green asparagus, hollandaise,
summer salad, duchess potatoes

CATCH OF THE WEEK 220

Sotad torsk serveras med grön sparris,
hollandaise, sommarsallad, duchessepotatis

Seared cod served with green asparagus,
hollandaise, summer salad, duchess potatoes

BUTCHERS CHOICE 195

Grillad flankstek serveras med sommarprimörer
krispig potatis, rökt sky

Grilled flank steak served with summer vegetables
crispy potato, a smoked jus

THREE COURSE BUSINESS LUNCH 465

STEAK TARTARE

Tartar på oxinnanlår, cornichon, schalottenlök,
kapis, konjak, alumettes, lökmajonnäs,
gravad äggula

Beef tartare, cornichon, shallots, capers, konjak,
alumettes, onion mayonnaise, cured egg yolk

CATCH OF THE WEEK

Sotad torsk serveras med grön sparris,
hollandaise, sommarsallad, duchessepotatis

Seared cod served with green asparagus,
hollandaise, summer salad, duchess 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, cornichon, schalottenlök,
kapis, konjak, alumettes, lökmajonnäs,
gravad äggula

Beef tartare, cornichon, shallots, capers, konjak,
alumettes, onion mayonnaise, cured egg yolk

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, rabarberkompott,
rabarberglass, karamelliserat kardemummasmul

Pavlova, citrus- and browned butter curd, rhubarb
marmalade, rhubarb ice cream,
caramelised cardamom 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

2023 A. Christmann, Riesling trocken, Pfalz	160/720
2022 Chit-Chat, Chenin Blanc, Gothenburg	170/770
2022 Château Ste Michelle, Off dry, USA	140/645
2022 Clay Creek, Chardonnay, Lodi	155/700
2023 Laroche, Chablis Saint Martin, Chablis	220/995

RED'S

2022 Clay creek, Cabernet Sauvignon, USA	155/700
2023 Not just another lovely Malbec, Mendoza	160/760
2021 Erath, Pinot Noir, Oregon	195/880
2022 Pra Vinera, Zinfandel, California	155/705
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!

