

W E L C O M E T O

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!



RIESLING DINNER

Between the 19th of May until the 1th of June we are proud to be part of RIESLING WEEKS 2025. During this period of time we'll be able to offer you a wide range of winemakers from around the world that has with one BIG thing in common, they all love riesling. And so do we! To celebrate this we've put together a menu with 4 different courses perfectly paired with everyone's favorit grape.

The menu is set up as a 3 course, but the choice is yours to add 1 dish for the specified price.

Maybe start with the amuse?

AMUSE + SEKT 135

Svamparrancini med tryffelmajo serveras med bubbel

Mushroom arrancini with truffle mayo served with bubbles

3 OR 4 COURSES

MACKEREL

Gravad makrill , tomatconsommé, tomatconcassé

Mackerel, tomato consommé, tomato concassé

SOLE

Kräutfärserad rödtunga, kräftskum, tomat fylld med krabba och dragon, grön sparris, fänkål

Crayfish-stuffed sole, crayfish foam, tomato filled with crab and tarragon, green asparagus, fennel

BRILLAT SAVARIN* Add on 70

Brillat Savarin, knäcke, marmalade
Brillat Savarin, swedish hard bread, marmalade

ICE CREAM & SORBET

Jordgubbsorbet med basilika, yoghurtglass, maräng

Strawberry sorbet with basil, yoghurt ice cream, meringue



RIESLING & MORE

USA

2022 Château Ste Michelle, Off Dry	140/645
2022 Château Ste Michelle, Dry	140/645
2021 Chateau Ste Michelle Eroica	920
2017 Red Newt Cellars Tango Oaks	855
2023 Ovum, Big Salt, Riesling blend	185/850

MOSEL

2021 Nik Weis, Feinherb	155/715
2022 Weingut Van Volxem, Saar	180/800
2020 Weingut Van Voxlem, Saar (1,5L)	1875
2023 Markus Molitor Haus Klosterberg	185/845
2022 Markus Molitor, Zeltinger Himmelreich Kabinett	895
2020 Wehlener Klosterberg Spätlese	895

PFALZ

NV Bassermann- Jordan, Sekt (mousserande)	125/750
2023 Basserman- Jordan, Forster Ungeheuer, GG Trocken	1440
2021 A. Christmann, Ruppertsberger	1095
2021 A. Christmann Voglersang	1395
2021 Müller- Catoir, Trocken	750
2020 Müller- Catoir, Gimmeldinger, Kabinett	855

RHEINHESSEN

2021 Dreissigacker Organic Trocken (3L)	155/2795
2023 Dreissigacker Organic Trocken (1,5L)	1350
2017 Dreissigacker, Wunderwerk	1595

RHEINGAU

2022 August Kessler, The Daily August, Riesling	695
---	-----

