

LUNCH OF THE WEEK

GO GREEN 185

Friterad stekost, caponata, örtvinaigrette
Deep fried cheese, caponata, herb vinaigrette

CATCH OF THE WEEK 220

Dagens fisk, caponata, örtvinaigrette,
krispig kapris
Fish of the day, caponata, herb vinaigrette,
crispy capers

BUTCHERS CHOICE 195

Oxbringa, rotmos, pepparrotsås, färsk pepparrot
samt inlagd lök dressad med örtolja
Brisket, rutabaga puré, horseradish sauce, fresh
horseradish, pickled onions dressed with herb oil

A LA CARTE

STEAK TARTARE 175/255

Tartar på oxinnanlår, cornichon, schalottenlök,
kapris, 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, 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

YOU'VE GOT MAIL! 140

Jordgubbscheesecake, grahamsganola, rulltårta med
jordgubbskräm, jordgubbssorbet med basilika,
marängflarn
Strawberry cheesecake, graham granola, swiss roll with
strawberry jelly, strawberry sorbet flavored with basil,
meringue

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

COFFEE

Latte	48
Cappuccino	55
Espresso	34
Double espresso	38
Americano	38



*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!*



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,	210/950
Pinot Gris / Pinot Blanc	
2023 K. Wechsler, Riesling Trocken,	175/785
Rheinhessen	
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,	175/785
Toscana	
2021 Erath, Pinot Noir, Oregon	195/880
2022 Pra Vinera, Zinfandel, California	155/700
2021 Domaine Les Creisses,	220/990
Languedoc-Roussillon	

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

WED – FRI

11.30 – 14.00

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

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

Dagens fisk, caponata, örtvinaigrette,
krispig kapis

Fish of the day, caponata, herb vinaigrette,
crispy capers

CRÈME BRÛLÉE
