

LUNCH OF THE WEEK

BUTCHERS CHOICE 185

Kyckling "piccata" biffar, potatispuré & citrussky
Chicken "piccata" , potato puré & lemon jus

CATCH OF THE WEEK 195

Dagens fisk, inlagd morot, grillad broccoli,
rosmarinsky, krossad potatis
Fish of the day, pickled carrots, grilled broccoli,
rosemary jus & crushed potatoes

GO GREEN 185

Linskroket, morotspuré, inlagd rotselleri, samt
hasselnötter & brynt smör
Lentil croquette, carrot puré, pickled celeriac,
hazelnuts and browned butter

A LA CARTE

STEAK TARTARE 175/255

Tartar på oxinnanlår, grillad aubergine, syltad
chili, grillad lök majo & frasig potatis
Beef tartare, grilled eggplant, pickled chili, grilled
onion mayo & crispy potatoes

HALV SPECIAL 265

Posts egna hantverkskorv, hummerskagen,
brioche, mandelpotatispuré
Post's own artisan sausage, lobster cake, brioche,
almond mashed potatoes

BRÄSSERAD OXKIND 325

Rödvinssky, mandelpotatispuré, stekt bröd, tryffel
Braised ox cheek Red wine sauce, almond potato
puree, fried bread, truffle

NORDA SHRIMP SANDWICH 245

Rimmad gurka, syltad lök, ägg, rågröd
Lägg till 30 g löjrom 95
Salted cucumber, pickled onion, egg,
rye bread
Add 30 g vendace roe 95

KYCKLING `BOWL` 225

Quinoa, chilimajonnäs, endive, syltad lök,
citronpicklad fänkål
Chicken, quinoa, chili mayonnaise, endive,
pickled onion, lemon pickled fennel

SWEETS FROM OUR PASTRY

CRÈME BRÛLÉE 115

TRUFFLE 35

Fråga oss om dagens smak
Ask us for today's flavour

SIDES

POMMES FRITES 55

POMMES 75

Med tryffel & parmesan
With truffle & parmesan

POTATO PUREE 55

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
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
2024 Chit-Chat, Chenin Blanc, Gothenburg	170/770
2022 Ste Michelle, Off dry Riesling, Columbia Valley	140/645
2023 Clay Creek, Chardonnay, Lodi	155/700
2023 Laroche, Chablis Saint Martin, Chablis	225/995

RED'S

2023 Clay Creek, Cabernet Sauvignon, California	155/700
2023 Not just another lovely Malbec, Mendoza	175/785
2022 Erath, Pinot Noir, Oregon	160/760
2022 Pra Vinera, Zinfandel, California	195/880
2023 Domaine Les Creisses, Languedoc-Roussillon	155/700
	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

TUE – FRI

11.30 – 14.00

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

THREE COURSE BUSINESS LUNCH 465

STEAK TARTARE

Tartar på oxinnanlår, grillad aubergine, syltad chili, grillad lök majo & frasig potatis
Beef tartare, grilled eggplant, pickled chili, grilled onion mayo & crispy potatoes

CATCH OF THE WEEK

Dagens fisk, inlagd morot, grillad broccoli, rosmarinsky, krossad potatis
Fish of the day, pickled carrots, grilled broccoli, rosemary jous & crushed potatoes

CRÈME BRÛLÉE

