



FÖRDRINK

POST GIN NEGRONI 176,-

Post Gin, Sweet Vermouth, Campari

RASBERRY BLISS 175,-

Champagne, Chambord, Citronjuice

POST GIN & TONIC 158,-

Post Gin, Grapefruit & Bergamot Tonic

Alkoholfritt? Inga problem! Fråga er kypare eller bartender så hjälper vi dig.

FÖRRÄTTER

SVAMPVÅFFLA 145,-

Svamp, gräddstuvad silverlök, parmesan & ramlökskapis

HAVSKRÄFTA 235,-

Grillad med citron- & vitlökssmör serveras med bröd & aioli

OXTARTAR 175/255,-

Aubergine, syltad chili, majo på grillad lök & frasig potatis

GRILLED CHEESE 275,-

Löjrom från Bottenviken, osttoast, citron & örter

FRÅN GRILLEN

SHARING IS CARING KVÄLLENS KÖTT FÖR 2 -

Dagspris och dagens styckdetalj

Rödvinssky, slaktarbearnaise, garden salad & pommes

STEAK FRITES 465,-

260g ryggbiff, rödvinssky, garden salad, slaktarbearnaise & pommes

NORDA BURGARE 245,-

Högrevsburgare, bacon, lagrad cheddar, stekt lök, rostad vitlök- & parmesanmajo, tryffel- & parmesanpommes

HALV SPECIAL 275,-

Posts egna hantverkskorv, hummerskagen, brioche & mandelpotatispuré

Lägg till - Färsk Tryffel 75,-

SIDES

Garden salad 55,-

Säsongens grönsaker 85,-

Lökringar 55,-

Pommes frites 55,-

Tryffel & parmesanpommes 75,-

Mac n'cheese 85,-

Mandelpotatispuré 55,-

SET MENUS

Chef's 3-rättersmeny 575,-

Fråga er kypare om vinpaket

Fråga personalen om kvällens meny

Chef's 4-rättersmeny 695,-

Fråga er kypare om vinpaket

VARMRÄTTER

KROKETT 245,-

Krokett på karamelliserade rosélinser, grillad svamp, rotselleri, rostad morot samt en buljong på kål & schalottenlök

TORSKRYGG 375,-

Kräftvelouté, bakad morots crème & spenat

RÖDTUNGA 345,-

Smörstekt majrova, krämig potatis med blåmusslor & vermouth

HUMMERPASTA 375,-

Hummer, marinerade tomater, chili, vitlök, persilja & citron

BRÄSERAD OXKIND 325,-

Rödvinssky, mandelpotatispuré, svartrökt sidfläsk, stekta bröd smulor & färsk tryffel

SNACKS

Oliver 50,-

Chips 45,-

Bröd och smör 35,- pp

Rökta mandlar 50,-

DIP

Aioli 25,-

Parmesanmajonnäs 25,-

Grillad lökmajonnäs 25,-

Chilimajonnäs 25,-

Slaktarbearnaise 45,-

FRÅN KONDITORIET

BAKED CHEESECAKE 125,-

Rosetteäpple & rosmarin

YOU'VE GOT MAIL! 145,-

Jordgubbsmousse, rulltårta & sorbet, serveras med maräng

PEKANPAJ 135,-

Karamelliserade pekannötter, chokladsorbet & lönn sirapskola med Calvados

CRÈME BRULÉE 115,-

Inget tjafs

AFFOGATO 95,-

Vaniljglass, rostad mandel, nötlör, espresso

TRYFFEL 35,-

Handgjord chokladtryffel, fråga om dagens smak

PRALIN 45,-

Handgjord chokladpraliner, fråga om dagens smak

OST 70,-/st

Kvällens ost, knäcke, marmelad



Norda Gbg



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PRE DRINKS

POST GIN NEGRONI 176,-

Post Gin, Sweet Vermouth, Campari

RASBERRY BLISS 175,-

Champagne, Chambord, Lemon juice

POST GIN & TONIC 158,-

Post Gin, Grapefruit & Bergamot Tonic

Alcohol-free? No problem! Ask your waiter or bartender and we'll help you.

STARTERS

MUSHROOM WAFFLE 145,-

Mushrooms, creamed silver onion, parmesan & wild garlic capers

LANGOUSTINE 235,-

Grilled with lemon- and garlic butter served with bread & aioli

STEAK TARTARE 175/255,-

Eggplant, pickled chili, grilled onion mayo & crispy potato

GRILLED CHEESE 275,-

Vendace roe from Bottenviken, herbs & lemon

FROM THE GRILL

SHARING IS CARING

Tonight's cut of meat for 2 -

Daily price - ask your waiter

Red wine jus, butcher's bearnaise, garden salad & fries

STEAK FRITES 465,-

260g sirloin steak, red wine jus, butchers bearnaise, garden salad & fries

NORDA BURGER 245,-

Prime rib burger, bacon, cheddar, pan fried onion, parmesan mayo, truffel- & parmesan fries

NORDAS HALV SPECIAL - A LOCAL SPECIALITY 285,-

Post's own sausage, brioche bun, potato puree & creamy lobster skagen

Add on - Fresh Truffel 75,-

SIDES

Garden salad 55,-

Seasonal greens 55,-

Onion rings 55,-

French Fries 55,-

Truffel- & parmesan fries 75,-

Mac n'cheese 85,-

SET MENUS

Chef's 3 course menu 575,-

Wine pairing ask your waiter

Ask your waiter for tonight's
3- or 4-course menu

Chef's 4 course menu 695,-

Wine pairing ask your waiter

MAINS

CROQUETTE 245,-

Caramelized rosé lentils from Gotland, wild mushrooms, grilled carrots roasted green shallot- & cabbage broth

COD 375,-

Crayfish velouté, carrot crème & wilted spinach

FRIED SOLE 345,-

Butter-fried turnip, creamy potatoes with blue mussels & vermouth

LOBSTER LINGUINI 375,-

Lobster, marinated tomatoes, chili, garlic, parsley & lemon

BRAISED OX CHEEK 325,-

Red wine jus, almond potato puré, black smoked pork, fried bread & fresh tryffel

SNACKS

Olives 50,-

Crisps 45,-

Bread & Butter 35,-

Smoked almonds 50,-

DIP

Aioli 25,-

Parmesan mayo 25,-

Chili mayonnaise 25,-

Grilled onion mayo 25,-

Butcher's Bearnaise 45,-

FROM OUR PASTRY

BAKED CHEESECAKE 125,-

Apple & rosemary

YOU'VE GOT MAIL! 145,-

Strawberry mousse, swiss roll & sorbet served with meringue

PECAN PIE 135,-

Caramelized pecans, chocolate sorbet & maple syrup toffee

CREMÉ BRULÉE 115,-

Simple as that

AFFOGATO 95,-

Home made vanilla ice cream, roasted almonds, nut liquor, espresso

TRUFFLE 35,-

Home made chocolate truffle.

Ask your waiter for today's flavors

PRALINE 45,-

Home made pralines.

Ask your waiter for today's flavors

CHEESE 70,-/piece

Cheese of the evening, swedish hard bread, marmalade



Norda Gbg



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