



KOCKENS VAL

3-rättersmeny 575,-

Fråga er kypare om vinpaket

FÖRRÄTTER

SVAMPVÅFFLA 145,-

Svamp, gräddstuvad silverlök,
parmesan & ramslöskapris

HAVSKRÄFTA 235,-

Grillad med citron- & vitlökssmör
serveras med bröd & aioli

OXTARTAR 175/255

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

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

STEAK FRITES 465,-

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

NORDA BURGARE 245,-

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

DIP

Aioli 25,-

Parmesanmajonnäs 25,-

Grillad lökmajonnäs 25,-

Chilimajonnäs 25,-

Slaktarbearnaise 45,-

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

Alkoholritt? Inga problem!

*Fråga er kypare eller
bartender så hjälper vi dig.*

SIDES

Garden salad 55,-

Säsongens grönsaker 85,-

Lökringar 55,-

Pommes frites 55,-

Tryffel & parmesanpommes 75,-

Mac n'cheese 85,-

Mandelpotatispuré 55,-

SNACKS

Oliver 50,-

Chips 45,-

Bröd och smör 35,- pp

Rökta mandlar 50,-

FRÅN KONDITORIET

PEKANPAJ 135,-

Karamelliserade pekannötter,
chokladsorbet & lönnsirapsskola med
Calvados

CRÈME BRULÉE 115,-

Inget tjafs

AFFOGATO 95,-

Vaniljglass, rostad mandel,
nötlikör, espresso



Norda Gbg



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CHEFS CHOICE

3 course menu 575,-
Wine pairing - ask your waiter

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 TARTAR 175/255
Eggplant, pickled chili, grilled onion
mayo & crispy potato

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

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

DIP

Aioli 25,-
Parmesan mayo 25,-
Chili mayonnaise 25,-
Grilled onion mayo 25,-
Butcher's Bearnaise 45,-

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.*

SIDES

Garden salad 55,-
Seasonal greens 55,-
Onion rings 55,-
French Fries 55,-
Truffel- & parmesan fries 75,-
Mac n'cheese 85,-

SNACKS

Olives 50,-
Crisps 45,-
Bread & Butter 35,-
Smoked almonds 50,-

FROM OUR PASTRY

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



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