



### THREE COURSE BUSINESS LUNCH 465

#### STEAK TARTARE

Seasonal sides

#### CATCH OF THE DAY

Catch of the day,  
horseradish and egg  
sauce, boiled potato, salt  
baked parsnip

#### CRÈME BRÛLÉE

#### ADD WINE PAIRING

Ask us!

### LUNCH OF THE WEEK

#### BUTCHERS CHOICE 185

Baked and grilled pork side,  
fried savoy cabbage, apple,  
thyme sauce and  
boiled potatoes

#### CATCH OF DAY 185

Catch of the day, horseradish  
and egg sauce, boiled potato,  
salt baked parsnip

#### GO VEGO 185

Västerbotten cheese croquette,  
Gotland lentils, pickled carrot  
and  
creme fraiche

TUE – FRI

11.30 – 14.00

Including still- or sparkling water, salad, bread, coffee or tea

### NORDA CLASSICS

#### STEAK TARTARE 175/255

Seasonal accessories

**Add French fries 55**

#### NORDA SHRIMP SANDWICH 255

Hand-peeled shrimp, Norda dressing,  
boiled egg, pickled onion, cucumber,  
salad served on rye bread

**Add 30 g vendace roe 95**

#### ‘HALF SPECIAL’ 275

Post's own artisan sausage, "skagen",  
brioche and mashed almond potatoes

#### MEATBALLS 225

Meatballs, cream sauce, lingonberries,  
pickled cucumber and mashed potatoes

### FROM OUR PASTRY

#### CRÈME BRÛLÉE 115

#### ICE CREAM & SORBET 75

Ask us for today's flavours

#### TRUFFLE 35

Ask us for today's flavours

#### COFFEE 35

Latte

Cappuccino

Espresso/Dubbel espresso

Americano



Norda Gbg



@restaurangnorda



@nordagbg