



THREE COURSE BUSINESS LUNCH 465

STEAK TARTARE

Seasonal sides

CATCH OF THE DAY

Fish stew on base of shellfish and saffron, butter-sautéed carrots, leek, fennel, shrimps and boiled potatoes

CRÈME BRÛLÉE

ADD WINE PAIRING

Ask us!

VECKANS LUNCH

BUTCHERS CHOICE 185

Chicken breast, potatopurée, buttered carrots and herb velouté

CATCH OF DAY 185

Fish stew on base of shellfish and saffron, butter-sautéed carrots, leek, fennel, shrimps and boiled potatoes

GO VEGO 185

Gnocchi served with pumpkin cremé, roasted pumpkin, pumkin seeds, peas and salvia

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 todays flavours

TRUFFLE 35

Ask us for todays flavours

COFFEE 35

Latte

Cappuccino

Espresso/Dubbel espresso

Americano



Norda Gbg



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