



PRE DRINKS

APRICOT BLISS 175,-

Giffard Abricot du Roussillon, lemon, champagne

SWEDISH MARGARITA 165,-

Olmecca silver, lime, Carlshamns Flaggpunsch

APPLE ROLL SPRITZ 165,-

Aperol, apple juice, ginger beer, sparkling wine

POST GIN & TONIC 160,-

Post Gin, grape fruit, bergamot tonic

POST GIN NEGRONI 175,-

Post Gin, Sweet Vermouth, Campari

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

SET MENU

CHEF'S 3 COURSE MENU 595,-

Matching wines? Of course!

Wine pairing 435,-

Exclusive wine pairing 495,-

STARTERS

MUSHROOM TOAST 175,-

Mushroom cream, sautéed autumn mushrooms, pickled lingonberries, Havgus cheese

BLEAK ROE 225,-

Västerbotten cheese omelet, blackened leek, browned butter, herb salad

SCALLOP 235,-

Roasted corn purée, gochugaru, guanciale, browned butter with soy sauce

TARTARE 185/265,-

Beef, porcini emulsion, pickled Jerusalem artichoke, Jerusalem artichoke chips

SIDES

Bleak roe 95,-

Garden salad 55,-

Seasonal greens 55,-

Fries 55,-

Parmesan fries 75,-

SNACKS

Olives 55,-

Crisps 45,-

Bread & butter 35,-pp

Smoked almonds 50,-

DIP

Aioli 25,-

Jalapeño mayonnaise 25,-

Chili mayonnaise 25,-

Butchers béarnaise 45,-

MAINS

TRUFFLE "CACIO E PEPE" 345,-

Linguine, truffle pecorino, mushrooms, black pepper

HALIBUT 445,-

Jerusalem artichoke mille-feuille, porcini beurre blanc, Tuscan kale, cured egg yolk

HAKE 375,-

Gnocchi, guanciale, peas, seafood velouté, fennel

SHRIMP SANDWICH 255,-

Shrimps, egg, salad, horseradish mayonnaise, pickled onion served on rye bread

DUCK BREAST 345,-

Pumpkin purée, Västerbotten cheese croquette, demi-glace with pink peppercorn, endive

PORK CHEEK 325,-

Savoy cabbage, chicken velouté, apple, Gotland lentils, potato fondant

FROM THE GRILL

STEAK FRITES 485,-

250g ribeye, red wine jus, butcher's béarnais, grilled red pepper, served with fries

NORDA BURGER 275,-

Jalapeño mayonnaise made with house made sriracha, maple syrup bacon, smokey cheddar, marinated tomato, served with fries

TONIGHT'S MEAT FOR 2 - DAILY PRICE

Red wine jus, butcher's béarnaise, grilled red pepper, served with fries

FROM OUR PASTRY

APPLE SYMPHONY 135,-

Apple pie, vanilla foam, Granny Smith and shiso sorbet, browned butter powder

TIRAMICHOUX 145,-

Choux puff with mascarpone mousse, caramelized coffee ice cream, coffee soil

CRÈME BRÛLÉE 115,-

ICE CREAM & SORBET 75,-

Home made ice cream & sorbet.
Ask your waiter for today's flavors

PRALINE 45,-

Home made chocolate praline.
Ask your waiter for today's flavors

TRUFFLE 35,-

Home made chocolate truffle.
Ask your waiter for today's flavors



Norda Gbg



@restaurangnorda



@nordagbg