THREE COURSE BUSINESS LUNCH 465

STEAK TARTARE
Seasonal sides

CATCH OF THE DAY
Served with roasted beets and capers, dill, browned butter and boiled potatoes

CRÈME BRÛLÉE

ADD WINE PAIRING
Ask us!

VECKANS LUNCH

BUTCHERS CHOICE 185
Slow-baked chuck of veal, fried carrots, pickled onion and a dill velouté

CATCH OF DAY 185
Served with roasted beets and capers, dill, browned butter and boiled potatoes

GO VEGO 185
Goat cheese served with rostead beets, whipped goat cheese, butter-fried flatbread, walnuts and hot honey

TUE – FRI
11.30 – 14.00
Including still- or sparkling water, salad, bread, coffee or tea

NORDA CLASSICS

STEAK TARTARE 185/255
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 @restaurangnorda @nordagbg