



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 GREEN 185

Goat cheese served with roasted 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 175/255

Seasonal accessories

Add French fries 55

NORDA SHRIMP SANDWICH 245

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



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