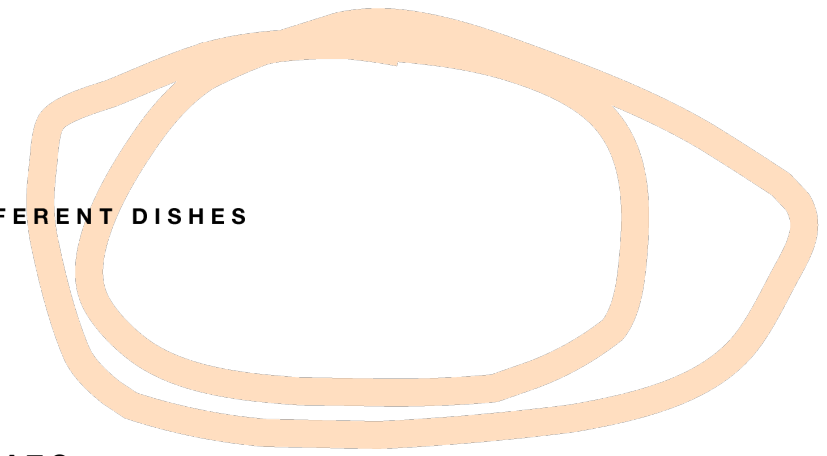


POSTGATAN

WELCOME TO POSTGATAN!
HERE YOU DRINK AND EAT AS MUCH OR AS LITTLE AS YOU WANT. SHARING IS CARING - SO ORDER DIFFERENT DISHES
AND START THE EVENING!
NO DAY IS THE SAME AS YESTERDAY - JUST AS OUR MENU.
WE HOPE THAT YOU HAVE A PLEASANT EVENING!



SNACKS WHILE YOU PURUSE THE MENU

Chips with dill and onion - sour cream / bleak roe	75 / 145
Roasted Valencia almonds	55
Fresh Olives from Puglia	59
Oyster Fine de claire	39 / st
Gratinated oyster	49 / st
Todays cheese	85
Anchovies / Boquerones from the bay of biscay - grilled bread - lemon	95
Croquette with braised lamb from "Långasjö" - Kimchiemulsion	95
Today's choice of charcuteries - pickles - grilled bread - browned butter	205

"SMAPAS" - SMÅLAND TAPAS

Postgatans "Prästost" Petit-Choux - bleakroe from Bottenviken - chanterelles - roasted hazelnut, onion, rapeseed oil	235
Tartar of hand beef from Virserum - caramelised figs - gruyere - anchovy butter	225
Creamy burrata - grilled nectarines - roasted corn, jalapeno and parsley salsa	199
Tarte Flambée with mushrooms and leeks - herb salad - mustardcrème apple and lingonberry vinaigrette	165
Wild salmon from Vänern - Ponzu Shoyu - green tomato - cucumber - chili - sea buckthorn	195
Eko Tomatoes from Botulf - boquerones - oregano - olive oil - balsamico - crustini	115
Scarpinocc Pasta - roasted pumpkin - winter chanterelles - parmesan mushroom liquor	205

THIS EVENINGS SELECTION OF MEATS - SERVED WITH EMULSION OF GARLIC AND TERRAGON - TOMATO SALAD - POSTGATANS OWN FRENCH FRIES

Grilled Entrecote (250gr) from "Dackebyggdens Kött" - Sauce Maillard	449
Grilled Iberico Secreto (200gr) - Sauce Maillard with lemon and parsley	365
Confit duck - Sauce Aigre Doux	355

THIS EVENINGS SELECTION OF FISH - SERVED WITH CREAMY POTATOES

Lemon Sole stuffed with Oyster Mousseling - beet puré with sherry - dill infused onion - velouté with crayfish	435
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EVERY DAY SINCE DAY 1

Postgatans classic steak tartare with our own french fries (50g / 100g / 150g)	125 / 239 / 289
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TONIGHTS VEGETARIAN MAIN

Truffle baked cabbage from Vassmolösa - chanterelles - confit egg yolk - roasted hazelnut, onion and rapeseed oil vinaigrette - herbs from Ljungbyholm	285
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SOMETHING SWEET

Classic crème brûlée - fresh raspberry sorbet	125
Tonights macaron	32
Tonights Bon Bon	30
Tonights Cheese	85
Plum and Apple Tarte Tatin - vanilla ice cream - calvados caramel	

IF YOU HAVE ANY ALLERGIES, PLEASE TELL US
EVEN IF YOU DO NOT SEE YOUR ALLERGENS
ON THE MENU!

