

# 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
Today's choice of charcuteries - pickles - grilled bread - browned butter	205

## "SMAPAS" - SMÅLAND TAPAS

Postgatans "Prästost" Petit-Choux - bleak roe from Bottenviken - chanterelles - roasted hazelnut, onion, rapeseed oil	235
Tartar of hand cut beef from Virserum - sesame baked pak choi - macadamia nuts - soy emulsion - coriander	225
Creamy burrata - grilled nectarines - roasted corn, jalapeno and parsley salsa - grilled sourdough bread	199
Grilled Swedish Octopus - salsa verde - sourdough toast pine nuts	195
Terrine of pork shoulder & parsley - sauce gribiche - grilled sourdough bread	175
Pan Fried Scallop - crème on fennel & roasted garlic semi baked tomatoes - green beans - crispy pork	225
Tarte Flambée with mushrooms and leeks - herb salad - mustard crème - apple and lingonberry vinaigrette	165

## 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) - jus gras with lemon and herbs	375
Confit duck leg - Sauce Aigre Doux	355

## THIS EVENINGS SELECTION OF FISH - SERVED WITH CREAMY POTATOES

Whole grilled Seabass - emulsion of roasted crayfish - lukewarm salad of pearl onions, roasted carrots & suisse chard	415
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## EVERY DAY SINCE DAY 1

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

Lavender fried beets from Vassmolösa - corn & sherrycrème - sautéed seasonal mushrooms - plum vinaigrette	295
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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!

