

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

ALMON POTATO CHIPS WITH DILL AND ONION + SOUR CREAM WITH BLEAK ROE FROM BOTTENVIKEN	75 145
ROASTED MARCONA ALMONDS	55
FRESH OLIVES FROM PUGLIA	59
OSTRON FINE DE CLAIRE	39 / ST
GRATINATED OYSTERS	49 / ST
POSTGATANS BREAD SERVING GRILLED FOCACCIA - SEED CRISP - PARSLEY BUTTER	85
ANCHOVIES / BOUQUERONES FROM THE BAY OF BISCAY GRILLAD FOCACCIA - LEMON	95
TONIGHTS SELECITON OF CHARCUTERIES GRILLED FOCACCIA - PARSELY BUTTER	205

ALWAYS ON THE MENY

POSTGATANS CLASSIC STEAK TARTARE SERVED WITH OUR OWN FRENCH FRIES	125/239/289
---	-------------

(50G / 100G / 150G)

"SMAPAS" - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

POSTGATANS "VÄSTERBOTTEN" PETIT CHOUX BLEAKROE FROM BOTTENVIKEN - CHANTARELLES - ROASTED HAZELNUT, SOURED ONION AND RAPESEED OIL VINAIGRETTE	235
HERB AND GARLIC SEARED PULPO SALSA ROMESCO - GRILLED BABY GEM - HERBSALLAD	185
TARTAR OF HANDCUT BEEF FROM VIRSERUM GORGONZOLA DOLCE - ROASTED LEEK - QUINCE FROM KORPEMÅLA - PICKLED SHIMEJI - HERB MARINATED QUAIL EGG	225
CRUDO OF PIKE PERCH FROM "HJÄLMAREN" BLOODGRAPE - WATERCRESS - MACADAMIA NUTS - JALAPEÑO - SOURED CREAM	195
SOUP OF ROASTED CHESTNUT AND JERUSALEM ARTICHOKE SOURED APPLE - BAKED EKOEGG - BLACK TRUMPET MUSHROOM	165
GRILLED FOCACCIA WHIPPED BRIE WITH TRUFFEL - VINAIGRETTE OF RAISINS AND ALMOND	165
TATAKI OF YELLOWFINNED TUNA CRISPY RICE PAPER - SOY BAKED PAK CHOI - FINGERLIME - SCALLION - PICKLED CUCUMBER - CORIANDER	195
SMOKED DUCK BREAST VINAIGRETTE OF SEA BUCKTHORN AND ROASTED PARSNIP - BRUSSEL SPROUTS FROM VASSMOLÖSA - BLACKBERRY COULI	155
JAMBON PERSILLE SAUCE GRIBICHE - GRILLED FOCACCIA - WATERCRESS	155

TONIGHTS SELECTION FROM OUR MEAT PRODUCERS

SERVED WITH CAFE DE PARIS EMULSION - TOMATOSALLAD - POSTGATANS OWN FRENCH FRIES

GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT 465
SAUCE MAILLARD

GRILLED PLUMA FROM RAPSGRIS (220G) 365
JUS GRAS

GRILLED FLANKSTEK FROM DALSJÖFORS (220GR) 375
SAUCE ESPAGNOLE WITH HERBS

FISH OF THE DAY

SEARED COD PROVENCALE 455
AROMATIC TOMATO CRÉME - GARLIC BROWNED HARICOT VERTES - OLIVE - LEMON BOILED ONIONS

TONIGHTS SPECIAL

RED WINE BRAISED LEG OF LAMB FROM GOTLAND 395
MUSHROOM BUREK WITH RICOTTA - CONFIT POTATO - LAMB JUS WITH COARSE MUSTARD

TONIGHTS VEG

HOUSE GNOCCHI 295
FUNNEL CHANTARELLES - SAGE - PUMPKIN CRÉME - VINAIGRETTE OF ARTICHOKE, PUMPKIN AND ONION - GREEN CABBAGE - ÖSTERSJÖ CHEESE

DESSERTS

POSTGATANS CLASSIC CRÉME BRÛLÉE 125
RASPBERRY SORBET

MACARON OF THE NIGHT 32

TONIGHTS BON BON 30

A PIECE OF CHEESE 85

WARM ROSEHIP SOUP 135
VANILLA YOGHURT SORBET - ROASTED ALMOND - PEAR - GINGER

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES - EVEN IF YOU CAN'T SEE THEM IN THE MENU