## POSTGATAN

ENGGASTRONOMISK FRITIDSGARD

## S N A C K S

ALMOND POTATO CHIPS WITH DILL AND ONION ..... 75

+ SOUR CREAM WITH BLEAK ROE FROM ..... 145
BOTTENVIKEN
ROASTED MARCONA ALMONDS ..... 59
FRESH OLIVES FROM PUGLIA ..... 65
POSTGATANS BREAD SERVING ..... 85GRILLED
BUTTER
ANCHOVIES / BOQUERONES ..... 95
FROM THE BAY OF BISCAYGRILLAD FOCACCIA - LEMON
TONIGHTS CHARCUTERIES ..... 25
GRILLED FOCACCIA - BUTTER


## ALWAYS ON THE MENY

POSTGATANS CLASSIC STEAK TARTARE 125/239/289

SERVED WITH OUR OWN FRENCH FRIES
(50G / 100G / 150G)

| "SMAPAS" - SMÅLAND TAPAS <br> WE RECOMMEND 2-3 PER PERSON |  |
| :---: | :---: |
| POSTGATANS "VÄSTERBOTTEN"PETIT CHOUX |  |
| bleakroe from bottenviken - Celeriac - Roasted hazelnut |  |
| SOURED ONION AND RAPESEED OIL VINAIGRETTE |  |
| TARTAR OF HANDCUT BEEF FROM VIRSERUM 225 |  |
| BAKED TOMATO - SHERRY VINEGAR BRUSSEL SPROUTS |  |
| horse radish cream - Parsley |  |
| BUFFALO MOZZARELLA |  |
| yellow beet sallad - pistou - arugula - pumpkin seeds |  |
| YELLOWFINNED TUNA TATAKI |  |
| SOY - YUZU - SESAME - CORIANDER - NASHI - SCHALLOTS |  |
| BAKED EGG FROM VASSMOLÖSA 165 truffle creamed leeks - crispy panchetta - parmesan |  |
|  |  |
| MISOGLACED PORK BELLY <br> Steamed bao - soured cabbage - cucumber KIMCHI MAYONNAISE |  |
|  |  |
|  |  |

## TONIGHTSSELECTION FROM OUR <br> MEAT PRODUCERS

GRILLED ENTRECOTE (250G)
465

## FROM DACKEBYGDENS KÖTT

CAFE DE PARIS EMULSION - WINTER SALLAD - GARLIC SEARED
BEANS - POSTGATANS FRENCH FRIES - SAUCE MAILLARD

## GARLIC AND HERB SEARED DEER FROM

TVÄRSKOG
POTATO GRATIN WITH JERUSALEM ARTICHOKE -
PARSNIP CRÉME - TRUFFLE JUS

## PAN FRIED SKREI

425
BROWNED BUTTER, SMOKED PAPRIKA, GRILLED LEMON EMULSION - SHELLFISH VINAIGRETTE - FENNEL BAKED CARROT

## DESSERTS

POSTGATANS CLASSIC CRÉME BRÛLÉE 125 RASPBERRY SORBET

MACARON OF THENIGHT 32
TONIGHTSBONBON30
A PIECEOFCHEESE ..... 85
CHOCOLATE CRÉME ..... 135
SPICED PINEAPPLE - MANGO AND YOGHURTSORBET - COCONUT
OLLES OLIVE OIL CAKE ..... 105

