## P OTGATAN


ALMOND POTATO CHIPS WITH DILL AND ONION+ SOUR CREAM WITH BLEAK ROE FROMBOTTENVIKEN
ROASTED MARCONA ALMONDS ..... 5975145
FRESH OLIVES FROM PUGLIA ..... 65
OYSTERS FINEDE CLAIRE
POSTGATANS BREAD SERVING39 / P85GUTTER
ANCHOVIES FROM THE BAY OF BISCAY GRILLAD FOCACCIA - LEMON
BOUQERONES FROM THE BAY OFBISCAY ..... 95
GRILLAD FOCACCIA - LEMON

## ALWAYS ON THE MENY

POSTGATANS CLASSIC STEAK TARTARE 125/239/289 SERVED WITH OUR OWN FRENCH FRIES
"SMAPAS"-SMALAND TAPAS
WE RECOMMEND 2-3 PER PERSON
POSTGATANS "VÄSTERBOTTEN"PETIT CHOUX ..... 235
BLEAKROE FROM BOTTENVIKEN - CELERIAC - RO
SOURED ONION AND RAPESEED OIL VINAIGRETTE
TONIGHTS CHARCUTERIES ..... 135
FINOCCHIONA - GRILIED FOCACCIA - BUTTER
TARTAR OF HANDCUT BEEF FROM VIRSERUM ..... 225 FRIED NETTLE SHOOTS - SPRING ONION - COTTAGE ..... E-CIDER VINEGAR MUSTARD - RADISH - SPICY LEAVES
BURRATA ..... 190
PESTO POMEGRANATE - POMELO - WINTER SALLAD - CROUTONS
PAN SEARED PULPO WITH HERBS AND GARLIC ..... 195
HUMMUS - SAUCE VIERGE - ALEPPO PEPPER
PATE DE CHAMPAGNE ..... 165WITH PORK SHOULDER, CONFIT DUCK AND CHICKEN LIVERTRUFFEL MAYONNAISE - CORNICHONS - WINTER SALAD -PISTACCHIO
CORNFED CHICKEN ..... 190


## MAINS

GRILLED ENTRECOTE (250G)

## FROM DACKEBYGDENSKOT

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

SPRING CHICKEN
FLAVORED WITH ROSEMARY AND GARLIC - COMBINATION OF
TURNIP - SPRING ONIONS - CREAMY POTATO MASH - SHERRY
SAUCE

## DESSERTS

POSTGATANS CLASSIC CRÉME BROLEE ..... 125
RASPBERRY SORBET
MACARON OF THENIGHT ..... 32
TONIGHTSBONBON ..... 40
A PIECE OF CHEESE ..... 85
WHITE CHOCOLATE MOUSSÉ ..... 135

## BIRCH GRILLED PIKEPERCH FROM HJÄLMSEN

WITH PEAS, GREEN ASPARAGUS
Steamed rice with nori, bonito and trout roe

## TAGLIATELLE

chek cabbage - Stracciatelle - Chill and garlic
PANGRATTAO

