

# POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

## SNACKS

<b>ALMOND POTATO CHIPS WITH DILL AND ONION</b>	<b>75</b>
+ SOUR CREAM WITH BLEAK ROE FROM BOTTENVIKEN	<b>145</b>
<b>ROASTED MARCONA ALMONDS</b>	<b>59</b>
<b>FRESH OLIVES FROM PUGLIA</b>	<b>65</b>
<b>OYSTERS FINE DE CLAIRE</b>	<b>39 / P</b>
<b>POSTGATANS BREAD SERVING</b>	<b>85</b>
GRILLED FOCACCIA - SEED CRISP - BUTTER	
<b>ANCHOVIES FROM THE BAY OF BISCAY</b>	<b>95</b>
GRILLAD FOCACCIA - LEMON	
<b>CRISPY BLACK SALSIFY</b>	<b>95</b>
VÄSTERBOTTENCHEESE - TRUFFLE AIOLI	

## ALWAYS ON THE MENY

<b>POSTGATANS CLASSIC STEAK TARTARE</b>	<b>135/249/299</b>
SERVED WITH OUR OWN FRENCH FRIES	

(50G / 100G / 150G)

## “SMAPAS” - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

<b>POSTGATANS “VÄSTERBOTTEN” PETIT CHOUX</b>	<b>235</b>
BLEAKROE FROM BOTTENVIKEN - CELERIAC - ROASTED HAZELNUT, SOURED ONION AND RAPESEED OIL VINAIGRETTE	
<b>TONIGHTS CHARCUTERIES</b>	<b>135</b>
SALAMI PICANTE - GRILLED FOCACCIA - BUTTER	
<b>TARTAR OF HANDCUT BEEF FROM VIRSERUM</b>	<b>215</b>
CRISPY LEEK - CHARRED ASPARAGUS AND PEAS - SMOKED SOURCREAM - TERRAGON - CAPPEZANA OLIVE OIL	
<b>GRILLED PULPO</b>	<b>195</b>
CAPONATA - PINENUTS - BASIL	
<b>BIRCH GRILLED GREEN ASPARAGUS</b>	<b>175</b>
WILD GARLIC - BROWNEED SAUCE HOLLANDAISE - CARAMELISED SUNFLOWER SEEDS	
<b>FRIED ROSE FISH</b>	<b>185</b>
SAUCE GRIBICHE - LEMON ACIDIFIED RED CABBAGE FROM VASSMOLÖSA	
<b>CRUDO ON LIGHTLY SALTED HAMACHI</b>	<b>210</b>
MELON - CUCUMBER - CHILI - LEMON - PARSLEY	

## MAINS

**GRILLED ENTRECOTE (250G)** 465

**FROM DACKEBYGDENS KÖTT**

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

**GRILLED ORGANIC PORK FEATHER STEAK** 355

*CHARRED SALAD - VACCE ROSSE, ALMOND POTATOE AND ROSEMARY CRÉME - ÅAN FRIED SOURDOUGH - SARDINES - POSTGATANS FRENCH FRIES*

**CHARCOAL GRILLED MONKFISH CHEEK** 375

*WHITE ASPARAGUS - WILD GARLIC - LUMPFISH ROE - SOURDOUGH - SAUCE SANDEFJORD WITH NETTELS - POTATOES*

**POSTGATANS CAVALETTI** 315

*SPINACH - PESTO ON MARCONA ALMONDS, NETTELS AND RAMSON - GRILLED AND MARINATED ZUCCHINI - CONFIT AND FLAMED TOMATOE - "ÖSTERSJÖ" CHEESE*

## DESSERTS

**TONIGHTS BON BON** 40

*COFFEE CARAMEL AND BAILEYS*

**TONIGHTS MACARON** 45

*HAZELNUT AND BROWNED BUTTER*

**A PIECE OF CHEESE - SPRITALVAR** 85

*TOMATOE COMPOTE - SEED CRISP*

**POSTGATANS CLASSIC CRÉME BRÛLÉE** 125

*RASPBERRY SORBET*

**LEMON TARTE HOMMAGE MPW** 135

*VANILLA ICE CREAM - BACK THYME*

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