## P OTGATAN

ENGGASTRONOMISKGRITIDSGARD

## S NACKS

ALMOND POTATO CHIPS WITH DILL AND ONION + SOUR CREAM WITH BLEAK ROE FROM BOTTENVIKEN ..... 145
ROASTED MARCONA ALMONDS ..... 59
FRESH OLIVES FROM PUGLIA ..... 65
OYSTERS FINE DE CLAIRE
POSTGATANS BREAD SERVINGGRILLED FOCACCIA - SEED CRISP
BUTTER
ANCHOVIES FROM THE BAY OF BISCAY
GRILLAD FOCACCIA - LEMON
CRISPY BLACK SALSIFY ..... 95VÄSTERBOTTENCHEESE - TRUFFLE AIOLI9539 / P85

|  | "SMAPAS" - SMÅLAND TAPAS WE RECOMMEND 2-3 PER PERSON |
| :---: | :---: |
| $\begin{aligned} & 75 \\ & 145 \end{aligned}$ | POSTGATANS "VÄSTERBOTTEN" PETIT CHOUX 235 bleakroe from bottenviken - Celeriac - roasted hazelnut, soured onion and rapeseed oil vinaigrette |
| 59 | TONIGHTS CHARCUTERIES $135$ <br> SALAMI PICANTE - GRILLED FOCACCIA - BUTTER |
| 65 $39 / P$ | TARTAR OF HANDCUT BEEF FROM VIRSERUM 215 CRISPY LEEK - CHARRED ASPARAGUS AND PEAS - SMOKED SOURCREAM - TERRAGON - CAPPEZANA OLIVE OIL |
| 85 | GRILLED PULPO <br> CAPONATA - PINENUTS - BASIL |
| 95 | BIRCH GRILLED GREEN ASPARAGUS <br> WILD Garlic - browned sauce hollandaise - Caramelised SUNFLOWER SEEDS |
| 95 | FRIED ROSE FISH SAUCE GRIBICHE - LEMON ACIDIFIED RED CABBAGE FROM VASSMOLÖSA |

WE RECOMMEND 2-3 PER PERSON
POSTGATANS "VÄSTERBOTTEN"PETIT CHOUX ..... 235SOURED ONION AND RAPESEED OIL VINAIGRETTE215

|  | "SMAPAS" - SMÅLAND TAPAS WE RECOMMEND 2-3 PER PERSON |
| :---: | :---: |
| $\begin{aligned} & 75 \\ & 145 \end{aligned}$ | POSTGATANS "VÄSTERBOTTEN" PETIT CHOUX 235 bleakroe from bottenviken - Celeriac - roasted hazelnut, soured onion and rapeseed oil vinaigrette |
| 59 | TONIGHTS CHARCUTERIES $135$ <br> SALAMI PICANTE - GRILLED FOCACCIA - BUTTER |
| 65 $39 / P$ | TARTAR OF HANDCUT BEEF FROM VIRSERUM 215 CRISPY LEEK - CHARRED ASPARAGUS AND PEAS - SMOKED SOURCREAM - TERRAGON - CAPPEZANA OLIVE OIL |
| 85 | GRILLED PULPO <br> CAPONATA - PINENUTS - BASIL |
| 95 | BIRCH GRILLED GREEN ASPARAGUS <br> WILD Garlic - browned sauce hollandaise - Caramelised SUNFLOWER SEEDS |
| 95 | FRIED ROSE FISH SAUCE GRIBICHE - LEMON ACIDIFIED RED CABBAGE FROM VASSMOLÖSA |

## ALWAYS ON THE MENY

## POSTGATANS CLASSIC STEAK TARTARE

[^0](50G/100G/150G)

## MAINS

## GRILLED ENTRECOTE (250G)

## FROM DACKEBYGDENSKOT

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

## GRILLED FRENCH SPRING CHICKEN

CHARRED SALAD - VACCE ROSSE, ALMOND POTATOE AND
ROSEMARY CRÉME - AAN FRIED SOURDOUGH - SARDINES

## CHARCOAL GRILLED SEABASS

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

## CRISPY POTATOETERRINE

FLAVORED WITH FETA CHEESE, RAMSON \& BACK THYME -
SPINACH - AROMATIC TOMATOE CRÉME - VINAIGRETTE ON SUN DRIED OLIVES - CONFIT \& FLAMED ZUCCHINI - ROASTED FETA CHEESE

## DESSERTS

TONIGHTSBONBON 40
TONIGHTSMACARON 45
A PIECE OF CHEESE 85
POSTGATANS CLASSIC CREME BRULEE 125
RASPBERRY SORBET
LEMON TARTE HOMMAGEMPW
vanilla ice cream - back thyme


[^0]:    SERVED WITH OUR OWN FRENCH FRIES

