

# POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

## SNACKS

<b>ALMOND POTATO CHIPS WITH DILL AND ONION</b> <i>+ SOUR CREAM WITH BLEAK ROE FROM BOTTENVIKEN</i>	<b>75</b> <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>GRATINATED OYSTERS</b>	<b>55 / P</b>
<b>POSTGATANS BREAD SERVING</b> <i>GRILLED FOCACCIA - SEED CRISP - BUTTER</i>	<b>85</b>
<b>A PIECE OF CHEESE - SPRITALVAR</b> <i>TOMATOE COMPOTE - SEED CRISP</i>	<b>85</b>
<b>ANCHOVIES FROM THE BAY OF BISCAY</b> <i>GRILLAD FOCACCIA - LEMON</i>	<b>95</b>
<b>CRISPY BLACK SALSIFY</b> <i>VÄSTERBOTTENCHEESE - TRUFFLE AIOLI</i>	<b>95</b>

## ALWAYS ON THE MENY

<b>POSTGATANS CLASSIC STEAK TARTARE</b> <i>SERVED WITH OUR OWN FRENCH FRIES</i>	<b>135/249/299</b>
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(50G / 100G / 150G)

## “SMAPAS” - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

<b>POSTGATANS “VÄSTERBOTTEN” PETIT CHOUX</b> <i>BLEAKROE FROM BOTTENVIKEN - CELERIAC - ROASTED HAZELNUT, SOURED ONION AND RAPESEED OIL VINAIGRETTE</i>	<b>235</b>
<b>TONIGHTS CHARCUTERIES</b> <i>FENNEL SALAMI - GRILLED FOCACCIA - BUTTER</i>	<b>135</b>
<b>TARTAR OF HANDCUT BEEF FROM VIRSERUM</b> <i>CRISPY LEEK - CHARRED ASPARAGUS AND PEAS - SMOKED SOURCREAM - TERRAGON - CAPPEZANA OLIVE OIL</i>	<b>215</b>
<b>CRUDO ON LIGHTLY SALTED HAMACHI</b> <i>MELON - CUCUMBER - CHILI - LEMON - PARSLEY</i>	<b>210</b>
<b>GRILLED PULPO</b> <i>CAPONATA - PINENUTS - BASIL</i>	<b>195</b>
<b>BIRCH GRILLED GREEN ASPARAGUS</b> <i>WILD GARLIC - BROWNE SAUCE HOLLANDAISE - CARAMELISED SUNFLOWER SEEDS</i>	<b>175</b>
<b>FRIED COD</b> <i>SAUCE GRIBICHE - LEMON ACIDIFIED RED CABBAGE FROM VASSMOLÖSA</i>	<b>185</b>
<b>RAVIOLI WITH RICOTTA, LEMON, NETTLES AND VACCE ROSSE</b> <i>ONION BROTH WITH TRUFFLE AND BROWNE BUTTER</i>	<b>215</b>
<b>RED WINE BRAISED OXTAIL ON TOAST</b> <i>ONION MARMELADE - FLAMED LARDO</i>	<b>195</b>

## MAINS

<b>GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT</b>	<b>465</b>
<i>TARRAGON EMULSION - WINTER SALLAD - LEMON CARAMELISED ENDIVE- POSTGATANS FRENCH FRIES - SAUCE MAILLARD</i>	
<b>PANSEARED DUCKBREAST</b>	<b>375</b>
<i>CHARRED SALAD - VACCE ROSSE, AND ROSEMARY CRÉME - ÅAN FRIED SOURDOUGH - SARDINES - POSTGATANS FRENCH FRIES</i>	
<b>CHARCOAL GRILLED MONKFISH CHEEK</b>	<b>375</b>
<i>WHITE ASPARAGUS - WILD GARLIC - LUMPFISH ROE - SOURDOUGH - SAUCE SANDEFJORD WITH NETTELS - POTATOES</i>	
<b>POSTGATANS CAVALETTI</b>	<b>315</b>
<i>SPINACH - PESTO ON MARCONA ALMONDS, NETTELS AND RAMSON - GRILLED AND MARINATED ZUCCHINI - CONFIT AND FLAMED TOMATOE - "ÖSTERSJÖ" CHEESE</i>	

## DESSERTS

<b>TONIGHTS BON BON</b>	<b>40</b>
<i>COFFEE CARAMEL AND BAILEYS</i>	
<b>TONIGHTS MACARON</b>	<b>45</b>
<i>HAZELNUT AND BROWNEB BUTTER</i>	
<b>A PIECE OF CHEESE - SPRITALVAR</b>	<b>85</b>
<i>TOMATOE COMPOTE - SEED CRISP</i>	
<b>POSTGATANS CLASSIC CRÉME BRÛLÉE</b>	<b>125</b>
<i>RASPBERRY SORBET</i>	
<b>RHUBARB SORBET</b>	<b>135</b>
<i>SWEET AND SOURCREAM - PRESERVED STRAWBERRIES - CARDAMOM CRUMBS</i>	

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