

# POSTGATAN

E N G A S T R O N O M I S K F R I T I D S G Å R D

Welcome to Postgatan!

Here you can enjoy a la carte dining with snacks, starters, main courses and desserts.

We offer a variety of wine by the glass or bottle. If you have any allergies, please tell us even if you do not see your allergens on the menu. We hope that you have a pleasant evening!

## SNACKS

Almond potato crisps with dill, onion and sour cream	75
Almond potato crisps with dill, onion and sour cream topped off with a helping of roe from Bottenviken	149
Roasted marcona almonds	59
Olives from Apulia	65
<b>Fine De Clair</b> oysters	39
Oysters with horseradish cream, jalapeno and pangrattato	55
Tonight's cheese from Öland's köksmejeri with crispbread and fruit confiture	85
Anchovies from Biscayabay with grilled bread and lemon	95
Boquerones from Biscayabay with bread and lemon	95

## STARTERS

Postgatan's Präst cheese choux pastry - whitefish roe from Bottenviken - vinaigrette of roasted hazelnuts and cold-pressed rape seed oil, and pickled onions	235
Charcuteries with pickles, bread and grilled artichoke	145
Tartare of blackened Småland beef sirloin - variations of Gruyere cheese - onion - summer chlorophyll - grilled salad	215
Creamy burrata - panzanella of our house focaccia, locally grown tomatoes and aromatic basil - chili-pickled zucchini - mellow tomato cream	185
Blackened scallop carpaccio - torched lardo - vinaigrette of grilled vegetables of the season, champagne vinegar and <b>roasted shellfish</b> oil - lemon cream	225
Red shrimp confit - crunchy corn tortilla tostada - pico de gallo - chimichurri - avocado - coriander	215
Crunchy egg from local free range chickens in Vassmolösa - creamy celeriac puree - browned butter with peas, pecans and pickled onion - soy pearls - sour kohlrabi	165

## FOR OUR YOUNGEST GUESTS

Postgatan's home made meatballs with cream sauce, pickled cucumber, lingon berries and boiled Swedish summer potatoes	185
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(Applies to children up to 12 years of age)

## MAIN COURSES

Grilled and dry-aged entrecote from Dackebygdens kött - tarragon emulsion - mixed sallad of shoots and tomatoes from Karintorp - sauce Maillard - <b>Postgatan's fries</b>	469
Roasted belly pork from Grevbäck flavored with herbs and garlic - combination of freshly harvested cauliflower - truffle jus - Postgatan's house fries	345
Corn-fed chicken from Munka-Ljungby served two ways - buttered broccoli puree - browned chicken jus with sherry and lovage - Postgatan's house fries	365
Baked and brined cod loin - creamy mussel fricassee and summer vegetables flavored with ginger, lemon grass and lime - fresh Swedish summer potatoes	395
Creamy tomato risotto with Swedish Västerbotten cheese and summer herbs - grilled vegetables turned in pistou from local producers - butter-fried summer chanterelles - fruity <b>olive oil</b>	315

## POSTGATANS STEAK TARTAR

Classic steak tartar of ox top side from Virserum served with our house fries	
50g - starter	135
100g - small main course	249
150g - main course	299

## DESSERTS

Postgatan's Bon Bons	40
Tonight's cheese from Öland's köksmejeri with crispbread and fruit confiture	85
Crème Brûlée with fresh raspberry sorbet	125
Postgatan's chocolate variation with freshly spun vanilla ice cream and <b>chocolate</b> sauce with citrus and calvados	135
Roasted strawberry sorbet, lemon and sour cream - mousse of elderflowers and local strawberries - almond toska cake - lemon verbena	135



# POSTGATAN

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## BUBBLES

### PETER LAUER

2020 Riesling - Sekt - Mosel - Germany

180/900

### LEGRAS & HAAS

NV Blanc de blanc - Grand Cru - Chouilly - Champagne - France

195/1050

## WHITE WINE

### PATRICIUS

2022 Furmint - Tokaji - Hungary

155/750

### GÜNTHER STEINMETZ

2023 Riesling - Brauneberger - Mosel - Germany

175/850

### BODEGAS FULCRO

2022 Albariño - Rias Baixas `A Pedreira ´ - Spain

155/750

### BRUNO COLIN

2021 Chardonnay - Burgundy - France

185/950

## RED WINE

### DOMAINE DE MAJAS

2023 Côtes Catalanes - Languedoc Roussillon - France

165/800

### DOMAINE COUDERT

2022 Gamay - Brouilly - Beaujolais - France

175/850

### OLÉ & OBRIGADO

2021 Tempranillo - Rioja - Spain

185/950

### CASA BRANCAIA

2022 Cabernet Sauvignon - no2 - Tuscany - Italy

195/1050

## ORANGE VIN

### PHEASANT'S TEARS

2022 Kisi - Kakheti - Georgia

175/850

## ROSÉ VIN

### WEINGUT KNAUSS

2023 Rosé - Württemberg - Germany

175/850

There is also a lot of nice winebottles in our wine cellar, ask for the large wine list to botanize in it!

## FATÖL

Bitburger Premium Pils

59/99

More draft beers? We always have a couple of different guest taps connected. Feel free to ask us about the range!

## FLASKÖL

Vega Bryggeri - Lighthouse Lager - 3,5%

99

Brewski - Uffe - Glutenfree IPA - 5,9%

99

Vedett - Weissbier - 4,7%

99

Kosta Bryggeri - Hyttpilsner - Lager - 4,5%

99

Kosta Bryggeri - Modern English - IPA - 5,8%

99

Goldkelchen - Pear - Dry cider - 4,5%

99

## ALKOHOLFRITT

Galipette - Jus de Pomme Petillant

65

To Øl - Implosion - IPA

75

Tomorrow Brewing - Unfiltered Lager

70

Rudenstams - Applejuice

65

Färna Odlingar - Sparkling Rhubarb

65

Coca Cola - Coca Cola Zero - Fanta - Sprite

48