

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

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| ALMOND POTATO CHIPS WITH DILL AND ONION + SOUR CREAM WITH BLEAK ROE FROM BOTTENVIKEN | 75 145 |
| ROASTED MARCONA ALMONDS | 59 |
| FRESH OLIVES FROM PUGLIA | 65 |
| FINE DE CLAIRE OYSTERS | 39/P |
| GRATINATED OYSTERS | 55/P |
| POSTGATANS BREAD SERVING GRILLED FOCACCIA - SEED CRISP - BUTTER | 85 |
| A PIECE OF CHEESE - CARLA FROM ÖLANDS KÖKSMEJERI COMPOTE OF FIGS, PEAR AND PORT - SEED CRISP | 85 |
| ANCHOVIES FROM THE BAY OF BISCAY GRILLAD FOCACCIA - LEMON | 95 |

ALWAYS ON THE MENU

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

“SMAPAS” - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

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| POSTGATANS “VÄSTERBOTTEN” PETIT CHOUX BLEAKROE FROM BOTTENVIKEN - CUCUMBER - ROASTED HAZELNUT, SOURD ONION AND RAPESEED OIL VINAIGRETTE | 235 |
| TONIGHTS CHARCUTERIES SALAMI PICANTE - GRILLED FOCACCIA - BUTTER | 135 |
| TARTAR OF HANDCUT BEEF FROM VIRSERUM AROMATIC PEPPERCREAM - SHEEP'S CHEESE - FRESH GARLIC FROM VASSMOLÖSA - SUN DRIED OLIVES | 215 |
| CREAMY BURRATA TAPENADE - FRESH FIGS - PISTAGE - SALAD FROM VASSMOLÖSA | 185 |
| SEARED SMÅLÄNSK WHITE ASPARAGUS CRÈME OF GREEN ASPARAGUS AND NETTLES - LUMPFISH ROE - MARCONA ALMONDS | 195 |
| CARPACCIO OF BLACKENED SCALLOP PASSIONFRUIT VINAIGRETTE - GREEN STRAWBERRIES - SAKE - LEMON VERBENA | 215 |
| CONFIT RED SHRIMP SWEDISH TOMATO - WHITE ASPARAGUS - BASIL ESPUMA - ZUCCHINI - ALEPPO PEPPER | 215 |

MAINS

- GRILLED ENTRECOTE (250G)
FROM DACKEBYGDENS KÖTT** 465
*TARRAGON EMULSION - SALLAD - LEMON CARAMELISED ENDIVE-
POSTGATANS FRENCH FRIES - SAUCE MAILLARD*
- GRILLED SWEDISH FLANKSTEAK** 355
*CHIMICHURRI - PICO DE GALLO - SALLAD - POSTGATANS FRENCH
FIRES*
- PANFRIED COD** 385
*SAUCE VIERGE OF ASPARAGUS, WILD GARLIC, TOMATO,
LUMPFISH ROE, BROWNED BUTTER - SWEDISH FRESH POTATOES*
- APPLE BRAISED POINT CABBAGE** 295
*CAULIFLOWER CRÉME - WHITE ASPARAGUS - BROWNED PECAN
BUTTER WITH SOURED APPLE - LEMON THYME*

DESSERTS

- TONIGHTS BON BON** 40
ELDERFLOWER AND LIME
- TONIGHTS MACARON** 45
FLAVOURED WITH COFFEE FROM BALCK COFFEE
- A PIECE OF CHEESE - CARLA FROM
ÖLANDS KÖKSMEJERI** 85
COMPOTE OF FIGS, PEAR AND PORT - SEED CRISP
- POSTGATANS CLASSIC CRÉME BRÛLÉE** 125
RASPBERRY SORBET
- STRAWBERRYTARTLETT** 135
*LEMON AND ELDERFLOWER CURD - AGED BALSAMIC -
RHUBARB SORBET - LEMON VERBENA*

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