

# POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

## SNACKS

<b>ALMOND POTATO CHIPS</b> <i>WITH DILL AND ONION</i> <i>+ 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>FINE DE CLAIRE OYSTERS</b>	<b>39/P</b>
<b>GRATINATED OYSTERS</b>	<b>55/P</b>
<b>A PIECE OF CHEESE</b> <i>MARMELADE OF PLUM &amp; APPLE - SEED CRISPBREAD</i>	<b>85</b>
<b>ANCHOVIES FROM THE BAY OF BISCAY</b> <i>GRILLED LEVAIN - LEMON</i>	<b>95</b>
<b>BOQUERONES FROM THE BAY OF BISCAY</b> <i>GRILLED LEVAIN - LEMON</i>	<b>95</b>
<b>DEEP FRIED CRAB CROQUETTES WITH ROUILLE</b>	<b>105</b>

## ALWAYS ON THE MENU

<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>	<b>235</b>
<i>BLEAKROE FROM BOTTENVIKEN - CHANTARELLES - ROASTED HAZELNUT, PICKLED ONION AND RAPESEED OIL VINAIGRETTE</i>	
<b>TONIGHTS CHARCUTERIES</b>	<b>145</b>
<i>SALAMI PICANTE - GRILLED FOCACCIA - WHIPPED BUTTER</i>	
<b>TARTAR OF HANDCUT BEEF FROM VIRSERUM</b>	<b>215</b>
<i>SALSA VERDE - CROSTINI - HERB SALAD</i>	
<b>CREAMY CHANTARELLES ON FOCACCIA</b>	<b>175</b>
<i>GRUYERE</i>	
<b>JOES CAPPELETTI</b>	<b>205</b>
<i>RICOTTA AND JERUSALEM ARTICHOKE - PARSLEY CREME - CHICKEN JUS WITH BUTTER</i>	
<b>YAKITORI OF BRESSE ROOSTER</b>	<b>195</b>
<i>KIMCHI GLAZE - ALMOND DUKKAH - EMULSION OF BROWNED BUTTER, SOYA AND GINGER</i>	
<b>BIRCH WOOD GRILLED SCAMPI</b>	<b>205</b>
<i>MANGO SALSA WITH CHILI - CRISPY SALLAD OF BLACK RADISH AND GREEN ONIONS - CORIANDER</i>	

## MAINS

<b>GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT</b>	<b>465</b>
<i>TRUFFLE EMULSION - SALAD WITH SWEDISH TOMATOES - POSTGATANS FRENCH FRIES - SAUCE MAILLARD</i>	
<b>ROASTED PORKBELLY FROM GREVBÄCK</b>	<b>395</b>
<i>BOUQUET GARNI POTATOES - MUSTARD JUS - PARSNIP BROWNED IN CUMIN - HORSERADISH SAURKRAUT</i>	
<b>MONKFISH CHEEK ALA PERSILLADE</b>	<b>380</b>
<i>SAUCE VIERGE OF LOCAL ROOT VEGETABLES AND BROWNED BUTTER - BAKED TOMATOES - POTATOE PURÉE</i>	
<b>CREAMY RISOTTO WITH FUNNEL CHANTERELLES AND TRUFFLE</b>	<b>325</b>
<i>SPINACH - PARMESAN - BAKED JERUSALEM ARTICHOKE</i>	

## DESSERTS

<b>TONIGHTS BON BON</b>	<b>40</b>
<b>TONIGHTS MACARON</b>	<b>45</b>
<b>A PIECE OF CHEESE</b>	<b>85</b>
<i>MARMELADE ON PLUM &amp; APPLE - SEED CRISP</i>	
<b>POSTGATANS CLASSIC CRÉME BRÛLÉE</b>	<b>125</b>
<i>RASPBERRY SORBET</i>	
<b>SORBET OF BLUEBERRY AND CITRUS</b>	<b>125</b>
<i>WARM CARAMEL SAUCE - CARAMELISED PUMPKIN SEEDS - SALT ROASTED ALMOND - BROWNED BUTTER</i>	

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