

# 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>195</b>
<i>SALSA VERDE - CROSTINI - HERB SALAD</i>	
<b>FLAMED SOBRASSADA ON GRILLED FOCCACCIA</b>	<b>175</b>
<i>PISTOU - MAHÓN TORRALBA - BAKED TOMATOE</i>	
<b>JOES CAPPELETTI</b>	<b>205</b>
<i>RICOTTA AND JERUSALEM ARTICHOKE - PARSLEY CREME - CHICKEN JUS WITH BUTTER</i>	
<b>GRILLED LAMB FILLET FROM LÅNGASJÖ</b>	<b>195</b>
<i>TERIYAKI GLAZE - ROASTED SESAME - KIMCHI OF ROOT VEGETABLES</i>	
<b>BIRCH WOOD GRILLED SCAMPI</b>	<b>190</b>
<i>MANGO SALSA WITH CHILI - CRISPY SALLAD OF BLACK RADISH AND GREEN ONIONS - CORIANDER</i>	
<b>CRUDO OF CURED TROUT FROM VÄNERN</b>	<b>195</b>
<i>SPICY DRESSING OF COCONUT, LIME AND CHILI - MIYAGAWA - ELDERFLOWER INFUSED CUCUMBER</i>	

## MAINS

- GRILLED ENTRECOTE (250G)  
FROM DACKEBYGDENS KÖTT** 465  
*TRUFFLE EMULSION - SALAD WITH SWEDISH TOMATOES -  
POSTGATANS FRENCH FRIES - SAUCE MAILLARD*
- PANFRIED AUTUMN LAMB FROM LÅNGASJÖ** 420  
*VARIATION OF BEETS FROM VASSMOLÖSA - CONFIT LEEK -  
SAUCE AIGRE DOUX - POTATO AU GRATIN*
- MONKFISH ALA PERSILLADE** 420  
*SAUCE VIERGE OF LOCAL ROOT VEGETABLES AND BROWNED  
BUTTER - BAKED TOMATOES - POTATOE PURÉE*
- CREAMY RISOTTO WITH FUNNEL CHANTERELLES  
AND TRUFFLE** 325  
*SPINACH - PARMESAN - BAKED JERUSALEM ARTICHOKE*

## DESSERTS

- TONIGHTS BON BON** 40
- TONIGHTS MACARON** 45
- A PIECE OF CHEESE** 85  
*MARMELADE ON PLUM & APPLE - SEED CRISP*
- POSTGATANS CLASSIC CRÉME BRÛLÉE** 125  
*RASPBERRY SORBET*
- VANILLA ICE CREAM** 125  
*ALMOND CAKE - PEAR - WARM ROSEHIP CARAMEL WITH  
BROWNED BUTTER AND SWEDISH PUNSCH*

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