

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

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| ALMOND POTATO CHIPS <i>WITH DILL AND ONION</i> <i>+ BLEAK ROE FROM BOTTENVIKEN</i> | 75 145 |
| ROASTED MARCONA ALMONDS | 59 |
| FRESH OLIVES FROM PUGLIA | 65 |
| FINE DE CLAIRE OYSTERS | 39/P |
| GRATINATED OYSTERS | 55/P |
| A PIECE OF CHEESE <i>MARMELADE OF PLUM & APPLE - SEED CRISPBREAD</i> | 85 |
| ANCHOVIES FROM THE BAY OF BISCAY <i>GRILLED LEVAIN - LEMON</i> | 95 |
| BOQUERONES FROM THE BAY OF BISCAY <i>GRILLED LEVAIN - LEMON</i> | 95 |

ALWAYS ON THE MENU

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| POSTGATANS CLASSIC STEAK TARTARE <i>SERVED WITH OUR OWN FRENCH FRIES</i> | 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 | 235 |
| <i>BLEAKROE FROM BOTTENVIKEN - CHANTARELLES - ROASTED HAZELNUT, PICKLED ONION AND RAPESEED OIL VINAIGRETTE</i> | |
| TONIGHTS CHARCUTERIES | 145 |
| <i>SALAMI PICANTE - GRILLED FOCACCIA - WHIPPED BUTTER</i> | |
| TARTAR OF HANDCUT BEEF FROM VIRSERUM | 195 |
| <i>ROASTED COCONUT - CURRY LEAF OIL - LEEK - LEMONGRASS EMULSION - CORIANDER</i> | |
| FLAMED SOBRASSADA ON GRILLED FOCCACIA | 175 |
| <i>PISTOU - MAHÓN TORRALBA - BAKED TOMATOE</i> | |
| JOES CAPPELETTI | 205 |
| <i>RICOTTA AND JERUSALEM ARTICHOKE - PARSLEY CREME - CHICKEN JUS WITH BUTTER</i> | |
| GRILLED LAMB FILLET FROM LÅNGASJÖ | 195 |
| <i>TERIYAKI GLAZE - ROASTED SESAME - KIMCHI OF ROOT VEGETABLES</i> | |
| BIRCH WOOD GRILLED SCAMPI | 190 |
| <i>APPLE SALSA WITH CHILI - CRISPY SALLAD OF BLACK RADISH AND GREEN ONIONS - CORIANDER</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