

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 FROM ÖLANDS KÖKSMEJERI 85 <i>MARMELADE OF QUINCE FROM KORPEMÅLA - JUNIAS CRISP BREAD</i> | |
| ANCHOVIES FROM THE BAY OF BISCAY 95 <i>GRILLED LEVAIN - LEMON</i> | |
| BOQUERONES FROM THE BAY OF BISCAY 95 <i>GRILLED LEVAIN - LEMON</i> | |
| CRISPY JERUSALEM ARTICHOKE 75 <i>RASPBERRY - DILL EMULSION</i> | |

ALWAYS ON THE MENU

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| POSTGATANS CLASSIC STEAK TARTARE 135/249/299 <i>SERVED WITH OUR OWN FRENCH FRIES</i> | |
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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> | |
| FRIED "KROPPKAKA" 195 <i>FILLED WITH OXTAIL AND TRUFFLE - MUSHROOM BROTH - FUNNEL CHANTERELLE - LEMON THYME</i> | |
| GRILLED AND TAMARIND GLACED PORK BELLY FROM GREVBÄCK 190 <i>PEANUT - SILVER ONION - MINT</i> | |
| HERB AND GARLIC FRIED PULPO 190 <i>BUTTER BEAN CRÈME WITH ROASTED GARLIC AND LEMON - BAKED TOMATO - ASPELETTE PEPPER</i> | |
| GRILLED SOURDOUGHTOAST 145 <i>WHIPPED SAINT AGUR - FRESH FIGS - TRUFFLE HONEY - ROASTED PECAN NUTS</i> | |
| TOSTADA WITH FLAMED SHRIMP 205 <i>AVOCADO CRÈME - CORN SALSA - WILD GARLIC CHIMICHURRI - CORIANDER</i> | |

MAINS

**GRILLED ENTRECOTE (250G)
FROM DACKEBYGDENS KÖTT** 465
*TRUFFLE EMULSION - SALAD WITH SWEDISH TOMATOES -
POSTGATANS FRENCH FRIES - SAUCE MAILLARD*

SOFT-ROASTED LEG OF LAMB FROM LÅNGASJÖ 395
*PURE ON BUTTERNUT SQUASH - GOAT CHEESE CROQUETTE WITH
BROWNE ONION AND HERBS - LAMB DISH WITH ROASTED RED
PEPPER, GARLIC & AUBERGINE*

BREAD SEARED WITCH FLOUNDER 415
*BOUILLABAISSE CREAM - SAFFRON BRAISED FENNEL -
SOURDOUGH CROUTONS - OYSTER EMULSION*

LOCALLY FARMED CONFIT CELERIAC 315
*CELERIAC CREAM - APPLE FROM SVENSKNABBEN -
BROWNE HAZELNUT BUTTER - CRISPY CHICKPEAS - CITRUS
MUSLI*

DESSERTS

TONIGHTS BON BON 40
COFFEE AND ALMOND

TONIGHTS MACARON 45
MINT AND LIME

A PIECE OF CHEESE FROM ÖLANDS KÖKSMEJERI 85
*MARMELADE OF QUINCE FROM KORPEMÅLA - JUNIAS CRISP
BREAD*

POSTGATANS CLASSIC CRÉME BRÛLÉE 125
RASPBERRY SORBET

CHOCOLATE MOUSSE WITH OLIVE OIL 135
CLEMENTINESORBET - CAPPUCINO FOAM - PISTACCHIO

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