

# 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>TONIGHTS CHEESE FROM ÖLANDS KÖKSMEJERI</b> <i>MARMELADE OF RIBSTONAPPLES - JUNIAS CRISP BREAD</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>ALWAYS ON THE MENU</b>	
<b>POSTGATANS CLASSIC STEAK TARTARE</b> <i>SERVED WITH OUR OWN FRENCH FRIES</i>	<b>135/249/299</b>
<i>(50G / 100G / 150G)</i>	

## “SMAPAS” - SMÅLAND TAPAS

*WE RECOMMEND 2-3 PER PERSON*

<b>POSTGATANS “VÄSTERBOTTEN” PETIT CHOUX</b> <i>BLEAKROE FROM BOTTENVIKEN - BOILED, FLAMED LEEKS</i> <i>- ROASTED HAZELNUT, PICKLED ONION AND RAPESEED OIL</i> <i>VINAIGRETTE</i>	<b>235</b>
<b>TONIGHTS CHARCUTERIES</b> <i>PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED BUTTER</i>	<b>145</b>
<b>CREAMY BURRATA</b> <i>LUKEWARM SALAD OF ROASTED AUBERGINE, LEMON AND CHILI</i> <i>PICKLED ZUCCHINI - SALSA VERDE - CROSTINI - ROASTED PINE NUT</i>	<b>185</b>
<b>TARTAR OF VEAL FROM VIRSERUM</b> <i>GRILLED BAY LEAF CREAM - LEMON MARINATED KOHLRABI -</i> <i>PICKLED TOMATOES - PARMESAN CHEESE - SPICY CROUTONS</i>	<b>205</b>
<b>CRUDO OF TONIGHTS CATCH</b> <b>FROM OUR FISH SUPPLIER</b> <i>JALAPENO - BERGAMOT - ONION - CUCUMBER - PINE NUT -</i> <i>YOGHURT</i>	<b>190</b>
<b>WHITE ASPARAGUS</b> <i>WHIPPED CHEESE WITH ROASTED FENNEL AND CHIVES -</i> <i>ELDERFLOWER PICKLED ONION - BREADCRISP - BROWNED</i> <i>LEMONBUTTER</i>	<b>210</b>
<b>BAKED ECO EGG FROM BOTULF</b> <i>SALTED LUMPFISHROE - CREAMY POINTCABBAGE - CRESS -</i> <i>POTATOE MÜESLI</i>	<b>155</b>

## MAINS

### GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT 465

CFÉ DE PARIS EMULSION - SALAD WITH SWEDISH  
TOMATOES - GREEN BEANS WITH CONFIT ONIONS -  
POSTGATANS FRENCH FRIES - SAUCE MAILLARD

### FRIED LAMB LOIN 395

CRISPY GOAT CHEESE TARTE WITH PARSNIP - LAMB  
GRAVY WITH TOMATOE, SWEET AND SOUR RAISINS AND  
ROSEMARY - SPINACH WITH CONFIT GARLIC - POMMES  
DAUPHINOISE

### SKREI COD 410

CRISPY CROQUETTE WITH POTATOES, PARSLEY AND BLUE  
MUSSELS COOKED IN WHITE WINE - BROWNED LOBSTER  
VINAIGRETTE WITH PICKLED FENNEL - CRÉME OF BAKED  
TOMATOES AND OLIVE OIL - BASIL EMULSION

### BROWNED VÄSTERBOTTEN GNOCCHI 315

PESTO OF NETTLES AND SPINACH - DILLBAKED CARROT -  
SALLAD OF BEETS, RUCCOLA AND BERGAMOT

## DESSERTS

### TONIGHTS BON BON 40 COCONUT

### TONIGHTS MACARON 45 SEABUCKTHORN

### TONIGHTS CHEESE FROM ÖLANDS KÖKSMEJERI 85 MARMELADE OF RIBSTON APPLES - JUNIAS CRISP BREAD

### POSTGATANS CLASSIC CRÉME BRÛLÉE 125 RASPBERRY SORBET

### PAVLOVA 135

GRILLED AND SPICE MARINATED PINEAPPLE - COCONUT  
SORBET - LIGHT WHIPPED CREAM RHUM AND LIME  
- PASSION FRUIT GEL - DRIED MANGO - ROASTED  
MACADAMIA NUT

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