

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

ALMOND POTATO CHIPS <i>WITH DILL AND ONION</i> + BLEAK ROE FROM BOTTENVIKEN	75 145
ROASTED MARCONA ALMONDS FRESH OLIVES FROM PUGLIA	59 65
FINE DE CLAIRE OYSTERS	39/P
GRATINATED OYSTERS	55/P
LONG AGED GRUYERE CHEESE <i>MARMELADE OF RIBSTON APPLES - JUNIAS CRISP BREAD</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	
POSTGATANS CLASSIC STEAK TARTARE <i>SERVED WITH OUR OWN FRENCH FRIES</i>	135/249/299
<i>(50G / 100G / 150G)</i>	

"SMAPAS" - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

POSTGATANS "VÄSTERBOTTEN" PETIT CHOUX <i>BLEAK ROE FROM BOTTENVIKEN - BOILED, FLAMED LEEKS</i> <i>- ROASTED HAZELNUT, PICKLED ONION AND RAPESEED OIL</i> <i>VINAIGRETTE</i>	235
TONIGHTS CHARCUTERIES <i>PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED BUTTER</i>	145
GRILLED SOURDOUGH TOAST <i>RICH CREAM ON BRIE CHEESE & VACCHE ROSSE - ROSEMARY</i> <i>PICKLED PEAR - FLORAL HONEY - SALT ROASTED WALNUT - SWEET AND SOUR ONION</i>	155
TARTAR ON LOCAL BEEF FROM DALSJÖFORS <i>CRISPY POMMES ANNA - ROASTED CASHEW NUTS - BROWNED BUTTER - RAMSON EMULSION - PICKLED MUSTARD SEEDS - AROMATIC CHILI OIL</i>	205
CRUDO OF TONIGHTS CATCH FROM OUR FISH SUPPLIER <i>JALAPENO - BERGAMOT - ONION - RHUBARB - PINE NUT - YOGHURT</i>	190
WHITE ASPARAGUS AA <i>CHAMPAGNE SAUCE - FIRST LUMPFISH ROE OF THE YEAR - BUTTERFRIED BREAD - ELDERFLOWER PICKLED ONION - AROMATIC WILD GARLIC</i>	210
SILKEN WONTON WITH OVERNIGHT BAKED BEEF CHEEK FROM VIRSERUM <i>ROASTED CABBAGE BROTH FLAVORED WITH LEMONGRASS & GINGER</i> <i>- MARINATED LEEK ONION - CORIANDER - KOMBU</i>	175

MAINS

GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT	465
<i>CFÉ DE PARIS EMULSION - SALAD WITH SWEDISH TOMATOES - GREEN BEANS WITH CONFIT ONIONS - POSTGATANS FRENCH FRIES - SAUCE MAILLARD</i>	
FRIED DUCK BREAST	365
<i>CRISPY GOAT CHEESE TARTE WITH PARSNIP - DUCK GRAVY WITH TOMATOE, SWEET AND SOUR RAISINS - SPINACH WITH CONFIT GARLIC - POMMES DAUPHINOISE</i>	
SKREI COD	410
<i>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</i>	
BROWNED VÄSTERBOTTEN GNOCCHI	315
<i>PESTO OF NETTLES AND SPINACH - DILLBAKED CARROT - SALLAD OF BEETS, RUCCOLA AND BERGAMOT</i>	

DESSERTS

TONIGHTS BON BON	40
<i>ORANGE CARAMEL</i>	
TONIGHTS MACARON	45
<i>SEABUCKTHORN</i>	
LONG AGED GRUYERE CHEESE	85
<i>MARMELADE OF RIBSTON APPLES - JUNIAS CRISP BREAD</i>	
POSTGATANS CLASSIC CRÉME BRÛLÉE	125
<i>RASPBERRY SORBET</i>	
PAVLOVA	135
<i>GRILLED AND SPICE MARINATED PINEAPPLE - COCONUT SORBET - LIGHT WHIPPED CREAM RHUM AND LIME - PASSION FRUIT GEL - DRIED MANGO - ROASTED MACADAMIA NUT</i>	

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