

# POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

## SNACKS

<b>ALMOND POTATO CHIPS</b> <i>WITH DILL AND ONION</i> + BLEAK ROE FROM BOTTENVIKEN	75 145
<b>ROASTED MARCONA ALMONDS</b> <b>FRESH OLIVES FROM PUGLIA</b>	59 65
<b>FINE DE CLAIRE OYSTERS</b>	39/P
<b>GRATINATED OYSTERS</b>	55/P
<b>LONGAGED GRUYERECHEESE</b> <i>MARMELADE OF RIBSTONAPPLES - JUNIAS CRISP BREAD</i>	85
<b>ANCHOVIES FROM THE BAY OF BISCAY</b> <i>GRILLED LEVAIN - LEMON</i>	95
<b>BOQUERONES FROM THE BAY OF BISCAY</b> <i>GRILLED LEVAIN - LEMON</i>	95
<b>ALWAYS ON THE MENU</b>	
<b>POSTGATANS CLASSIC STEAK TARTARE</b> <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

<b>POSTGATANS VÄSTERBOTTEN PASTRY</b> <i>BLEAKROE FROM BOTTENVIKEN - VINAIGRETTE OF ROASTED HAZELNUTS, PICKLED ONION AND COLDPRESSED RAPESEED OIL</i>	235
<b>TONIGHTS CHARCUTERIES</b> <i>PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED BUTTER</i>	145
<b>TARTAR ON LOCAL BEEF FROM VIRSERUM</b> <i>EMULSION ON LONG-AGED VRÅNGEBÄCK CHEESE - PIEL DE SAPO - PICKLED JALAPENO - ROASTED HAZELNUTS - SWEET AND SOUR ONION</i>	205
<b>WHITE ASPARAGUS AA</b> <i>CHAMPAGNE SAUCE - FIRST LUMPFISH ROE OF THE YEAR - BUTTERFRIED BREAD - ELDERFLOWER PICKLED ONION - AROMATIC WILD GARLIC</i>	210
<b>RIPE &amp; PICKLED HERRING IN DANISH STYLE</b> <i>RYE BREAD WITH MALT AND PUMPKIN SEEDS - CREAMY SALAD OF CELERIAC, APPLE &amp; CURRY - BAKED EGG YOLK - CRESS</i>	145
<b>CRUDO ON LIGHTLY RIMMED SCALLOP</b> <i>YOGURT FROM SOLMARKA FARM - PASSION FRUIT - AROMATIC CHILI, SOY &amp; SESAME DRESSING - NORI - COCONUT</i>	195

## MAINS

<b>GRILLED ENTRECOTE (250G) FROM DACKEBYGDENS KÖTT</b>	<b>465</b>
<i>WILD GARLIC BEARNAISE - SALAD WITH SWEDISH TOMATOES - SAUTÉED BROCCOLINI - POSTGATANS FRENCH FRIES - SAUCE MAILLARD</i>	
<b>SPRING CHICKEN WITH PISTACHIO</b>	<b>375</b>
<i>NETTLERRISOTTO WITH MASCARPONE - PARMESAN EMULSION - WILD GARLIC JUS</i>	
<b>SEARED &amp; SEAFOOD CONFIT CATFISH FILLET</b>	<b>345</b>
<i>PEA CREAM - VINAIGRETTE ON BOILED TURNIP, BROWNED BUTTER AND BLACK PEAS - FRICASSEE ON NEW POTATOES, ASPARAGUS &amp; HERBS</i>	
<b>CRISPY POTATO CROQUETTES WITH GRUYERE CHEESE, CAPERS &amp; PARSLEY</b>	<b>295</b>
<i>RAMSON ONION EMULSION - TOMATO CAPONATA WITH CELERY &amp; FENNEL - ROASTED MARCON ALMONDS</i>	

## DESSERTS

<b>TONIGHTS BON BON</b>	<b>40</b>
<i>PISTACCHIO</i>	
<b>TONIGHTS MACARON</b>	<b>45</b>
<i>SEABUCKTHORN</i>	
<b>LONGAGED GRUYERE CHEESE</b>	<b>85</b>
<i>MARMELADE OF RIBSTON APPLES - JUNIAS CRISP BREAD</i>	
<b>POSTGATANS CLASSIC CRÉME BRÛLÉE</b>	<b>125</b>
<i>RASPBERRY SORBET</i>	
<b>STRAWBERRY SORBET</b>	<b>135</b>
<i>MOUSSE OF CARAMELISED MILK - ALMOND CAKE - STRAWBERRIES</i>	

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