

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

ALMOND POTATO CHIPS
WITH DILL AND ONION
+ 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

LONGAGED GRUYERE CHEESE

MARMELADE OF RIBSTON APPLES - JUNIAS CRISP BREAD

85

ANCHOVIES FROM THE BAY OF BISCAY

GRILLED LEVAIN - LEMON

95

BOQUERONES FROM THE BAY OF BISCAY

GRILLED LEVAIN - LEMON

95

ALWAYS ON THE MENU

POSTGATANS CLASSIC STEAK TARTARE

SERVED WITH OUR OWN FRENCH FRIES

135/249/299

(50G / 100G / 150G)

"SMAPAS" - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

POSTGATANS VÄSTERBOTTEN PASTRY 235

BLEAK ROE FROM BOTTENVIKEN - VINAIGRETTE OF ROASTED HAZELNUTS, PICKLED ONION AND COLDPRESSED RAPESEED OIL

TONIGHTS CHARCUTERIES 145

PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED BUTTER

TARTAR ON LOCAL BEEF FROM VIRSERUM 205

EMULSION ON LONG-AGED VRÅNGEBÄCK CHEESE - PIEL DE SAPO - PICKLED JALAPENO - ROASTED HAZELNUTS - SWEET AND SOUR ONION

WHITE ASPARAGUS AA 210

CHAMPAGNE SAUCE - FIRST LUMPFISH ROE OF THE YEAR - BUTTERFRIED BREAD - ELDERFLOWER PICKLED ONION - AROMATIC WILD GARLIC

CREAMY SOUSED HERRING FROM NORRÖNA 145

WITH POTATOES, FARM EGG FROM SOLMARKA AND BROWNED ONION - DILL - CONFIT EGG YOLK - HORSERADISH - DANISH RYE BREAD

CRUDO ON LIGHTLY RIMMED SCALLOP 195

YOGURT FROM SOLMARKA FARM - PASSION FRUIT - AROMATIC CHILI, SOY & SESAME DRESSING - NORI - COCONUT

MAINS

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

WILD GARLIC BEARNAISE - SALAD WITH SWEDISH
TOMATOES - SAUTÉED BROCCOLINI - POSTGATANS
FRENCH FRIES - SAUCE MAILLARD

GRILLED FLANKSTEAK FROM DALSJÖFORS 369
SALSA VERDE - PARMESAN EMULSION - SAUCE MAILLARD -
POSTGATANS FRENCH FRIES

SEARED & SEAFOOD CONFIT LING FILLET 345
PEA CREAM - VINAIGRETTE ON BOILED TURNIP, BROWNED
BUTTER AND BLACK PEAS - FRICASSEE ON NEW
POTATOES, ASPARAGUS & HERBS

**CRISPY POTATO CROQUETTES WITH GRUYERE CHEESE,
CAPERS & PARSLEY** 295
RAMSON ONION EMULSION - TOMATO CAPONATA WITH
CELERY & FENNEL - ROASTED MARCON ALMONDS

DESSERTS

TONIGHTS BON BON 40
PISTACCHIO

TONIGHTS MACARON 45
SEABUCKTHORN

LONGAGED GRUYERE CHEESE 85
MARMELADE OF RIBSTON APPLES - JUNIAS CRISP
BREAD

POSTGATANS CLASSIC CRÉME BRÛLÉE 125
RASPBERRY SORBET

STRAWBERRY SORBET 135
MOUSSE OF CARAMELISED MILK - ALMOND CAKE -
STRAWBERRIES

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