

# 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 OSYTERS</b>	<b>39/P</b>
<b>GRATINATED OYSTERS</b>	<b>55/P</b>
<b>TONIGHTS CHEESE -</b> <b>SOLVÄNDA FROM ÖLANDS KÖKSMEJERI</b> <i>CONFIT OF RHUBARBS FROM NILS IN KORPAMÅLA -</i> <i>SOURDOUGH CRISP FROM SOLMARKA GÅRD</i>	<b>95</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>CAVIAR FROM STRÖMSNÄSBRUK (10GR)</b> <i>BRIOCHE FRIED IN BUTTER - RED ONION - SOURED CREAM -</i> <i>LEMON</i>	<b>295</b>

## ALWAYS ON THE MENU

<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>BLEAK ROE FROM BOTTENVIKEN</b> <i>VARIATION OF VÄSTERBOTTENOST - CRUNCHY RYE - PICKLED</i> <i>ONION - CRISPY KOHLRABI - MARINATED NEW POTATOES</i>	<b>235</b>
<b>TONIGHTS CHARCUTERIES</b> <i>PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED</i> <i>BUTTER</i>	<b>155</b>
<b>CHARRED GEM SALLAD</b> <i>CRÈME OF “ARLA UNIKAS HAVGUSOST” - PICKLED TOMATOES -</i> <i>SOURDOUGH CROUTONS - CRISPY KALAMATA OLIVE -</i> <i>BAKED EGG YOLK</i>	<b>155</b>
<b>MOUSSELINE OF ÖLÄNSK CORN CHICKEN WITH</b> <b>TRUFFLE AND ROASTED HAZELNUTS</b> <i>BUTTERED CHICKEN BROTH - PICKLED SULTAN RAISIN -</i> <i>COMBINATION OCH CELERIAC</i>	<b>195</b>
<b>SECRETO IBERICO BROCHETTE</b> <b>WITH PONZU DRESSING</b> <i>ROASTED PEANUTS - KIMCHI ROASTED SESAME -</i> <i>PICKLED SILVER ONION - CHILI EMULSION</i>	<b>210</b>
<b>TARTAR OF BLACKENED LOCAL BEEF</b> <b>FROM VIRSERUM</b> <i>CRISPY POMMES ALUMETTE - GREEN STRAWBERRIES -</i> <i>GRILLED OIL MAYONNAISE - PICKLED MUSTARD SEEDS - AGED</i> <i>PARMESAN - BALSAMIC MARINATED CUCUMBER</i>	<b>215</b>
<b>CRUDO OF YELLOWFINNED TUNA</b> <i>CHORIZO IN TWO WAYS - CLERY - CRÈME OF GREEN APPLES -</i> <i>LEMON - CRESS</i>	<b>210</b>
<b>HONEY GRATINATED CHÈVRE</b> <i>SALT BAKED LOCAL BEETS - ROASTED MACADAMIA - SALAD FROM</i> <i>SOLMARKA GÅRD WITH MUSTARD VINAIGRETTE - PLUM CRÈME</i>	<b>195</b>
<b>COLD SOUP OF GRILLED SUMMER VEGETABLES</b> <i>TARTAR OF GARLIC AND JALAPEÑO COFIT SHRIMP AND PARSLEY -</i> <i>CAPEZZANA OLIVE OIL - CRISPY KOHLRABI - AROMATIC SUMMER</i> <i>HERBS</i>	<b>215</b>

## MAINS

<b>GRILLED AND DRY AGED ENTRECÔTE (250G) FROM DACKEBYGDENS KÖTT IN VIRSERUM</b>	<b>475</b>
<i>EMULSION OF OREGANO, PARSLEY AND GARLIC - CHARRED LOCAL ZUCCHINI - LOCAL SALAD - SAUCE MAILLARD - POSTGATANS POMMES FRITES</i>	
<b>HERB AND GARLIC SEARED BREAST OF CORN CHICKEN FROM MUNKA-LUNGBY</b>	<b>375</b>
<i>TODAYS HARVEST OF VEGETABLES FROM OUR BEST FARMERS - BUTTERED BROCCOLI CRÉME - ROASTED CHICKEN JUS WITH SHERRY, ONION AND COLD PRESSED RAPESEED OIL - FRESH POTATOES WITH ONION AND HERBS</i>	
<b>STEAMED FILÉ OF CHAR</b>	<b>395</b>
<i>MOUSSE OF BROWNED BUTTER, SOY AND GINGER - TRILOGY OF CAULIFLOWER - GLAZED FRESH POTATOES</i>	
<b>CRISPY POTATOE CROQUETTES WITH SUMMER CHANTERELLES, GRUYERE AND PARSLEY</b>	<b>305</b>
<i>CAULIFLOWER CRÉME - BROWNED HAZELNUT BUTTER WITH SOY AND TRUFFLE - AROMATIC HERB SALAD</i>	

## DESSERTS

<b>TONIGHTS BONBON</b>	<b>40</b>
<b>TONIGHTS MACRON</b>	<b>45</b>
<b>TONIGHTS CHEESE - SOLVÄNDA FROM ÖLANDS KÖKSMEJERI</b>	<b>95</b>
<i>CONFIT OF RHUBARBS FROM NILS IN KORPAMÅLA - SOURDOUGH CRISP FROM SOLMARKA GÅRD</i>	
<b>POSTGATANS CLASSIC CRÉME BRÛLÉE</b>	<b>125</b>
<i>FRESH RASPBERRY SORBET</i>	
<b>VARIATION OF PASSION FRUKT</b>	<b>135</b>
<i>BROWNIE IN TWO WAYS - BROWNED BUTTER - SPANISH CHERVEL</i>	
<b>SORBET OF ROASTED STRAWBERRIES FROM ÖLAND FLAVOURED WITH SOUR CREAM AND LEMON</b>	<b>135</b>
<i>ELDERFLOWER MARINATED STRAWBERRIES - ELDERFLOWER CRÉME - ROASTED VANILLA CRISP - PUNSCH CREAM - ATSINA CRESS</i>	

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