

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

ALMOND POTATO CHIPS
WITH DILL AND ONION
+ BLEAK ROE FROM BOTTENVIKEN

75
145

ROASTED MARCONA ALMONDS

59

FRESH OLIVES FROM PUGLIA

65

FINE DE CLAIRE OSYTERS

39/P

GRATINATED OYSTERS

55/P

**TONIGHTS CHEESE -
SOLVÅNDA FROM ÖLANDS KÖKSMEJERI**
CONFIT OF RHUBARBS FROM NILS IN KORPAMÅLA-
SEED CRISP FROM JUNIA

95

ANCHOVIES FROM THE BAY OF BISCAY
GRILLED LEVAIN - LEMON

95

BOQUERONES FROM THE BAY OF BISCAY
GRILLED LEVAIN - LEMON

95

CAVIAR FROM STRÖMSNÄSBRUK (10GR)
BRIOCHE FRIED IN BUTTER - RED ONION - SOURED CREAM -
LEMON

295

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

BLEAK ROE FROM BOTTENVIKEN 235
VARIATION OF VÄSTERBOTTENOST - CRUNCHY RYE - PICKLED
ONION - CRISPY KOHLRABI - MARINATED NEW POTATOES

TONIGHTS CHARCUTERIES 165
PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED
BUTTER

FOAMY SHELLFISH SOUP 220
FLAVORED WITH DILL FLOWER
FENNEL VARIATION - SOURED CREAM - HAND PEELED SHRIMP
BRIOCHETOAST WITH CREAMTOASTED CHANTARELLES

CHARRED MONKFISH CHEEK BROCHETTE 210
SAUCE GRIBICHE - MARINATED CELERiac WITH FENNEL AND
TARRAGON

TARTAR OF BEEF TENDERLOIN 230
FROM VIRSERUM
CHÈVRE - VARIATION OF BEETS - SPRUCE SHOOT - HAZELNUT

CRUDO ON YELLOWFINNED TUNA 210
CUCUMBER - GREEN CURRY - SESAME - CORIANDER -
SOURED CREAM

BRUSCHETTA ON HOMEMADE FOCACCIA 175
LOCAL TOMATOS - CREAMY BURRATA - PESTO - GRILLED
JERUSALEM ARTICHOKE - LEMON AND THYME HONEY

MAINS

GRILLED AND DRY AGED ENTRECÔTE (250G) FROM DACKEBYGDENS KÖTT IN VIRSERUM	475
<i>PARMESAN EMULSION – BLACKEND ZUCCHINI – LOCAL SALLAD – MAILLARD SAUCE WITH BROWNED BUTTER – POSTGATAN'S OWN FRENCH FRIES</i>	
BUTTER-FRIED SAITHE LOIN	355
<i>VARIATION OF LOCAL CARROTS – CHARRED LEEK FROM VASSMOLÖSA – RED CURRY – MARINATED TROUT ROE – FRESH HAND-PEELED SHRIMP</i>	
POSTGATAN'S GNOCCHI FLAVORED WITH VÄSTERBOTTEN CHEESE AND WILD THYME	305
<i>TRILOGY OF BUTTERNUT SQUASH – CAPEZZANA OLIVE OIL – PICKLED CHANTERELLES</i>	

DESSERTS

TONIGHTS BONBON	40
TONIGHTS MACRON	45
TONIGHTS CHEESE - SOLVÄNDA FROM ÖLANDS KÖKSMEJERI	95
<i>CONFIT OF RHUBARBS FROM NILS IN KORPAMÅLA - SEED CRISP FROM JUNIA</i>	
POSTGATANS CLASSIC CRÉME BRÛLÉE	125
<i>FRESH RASPBERRY SORBET</i>	
JUNIAS TOSCACAKE	135
<i>VARIATION OF BLACKBERRY - FLUFFY VANILLA PANNACOTA - TOSCA CRUNCH - RED OXALIS</i>	

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