

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 155
PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA - WHIPPED
BUTTER

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

CORNCHICKEN BROCHETTE 210
WITH BADJAK GLAZE
PINK PEPPERCORN MAYONNAISE - CRISPY CHICKEN SKIN -
PICKLED RED CABBAGE - YOUNG ONION

TARTAR OF BEEF TENDERLOIN 265
FROM VIRSERUM
CHÈVRE - VARIATION OF BEETS - SPRUCE SHOOT - HAZELNUT

CURED YELLOWFINNED TUNA 210
RELISH OF CHARRED PEPPER AND JALAPEÑO - WASABI
MAYONNAISE - LIME VINAIGRETTE - SESAME KIMCHI

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

MAINS

GRILLED AND DRY AGED ENTRECÔTE (250G) 475
FROM DACKEBYGDENS KÖTT IN VIRSERUM

PARMESAN EMULSION – BLACKEND ZUCCHINI – LOCAL SALLAD – MAILLARD SAUCE WITH BROWNED BUTTER – POSTGATAN'S OWN FRENCH FRIES

BUTTER-FRIED SAITHE LOIN 355

VARIATION OF LOCAL CARROTS – CHARRED LEEK FROM VASSMOLÖSA – RED CURRY – MARINATED TROUT ROE – FRESH HAND-PEELED SHRIMP

POSTGATAN'S ALMOND POTATO GNOCCHI 305
FLAVORED WITH HAVGUS CHEESE AND WILD THYME

TRILOGY OF BUTTERNUT SQUASH – CAPEZZANA OLIVE OIL – PICKLED CHANTERELLES

DESSERTS

TONIGHTS BONBON 40

TONIGHTS MACRON 45

TONIGHTS CHEESE - 95

SOLVÄNDA FROM ÖLANDS KÖKSMEJERI

CONFIT OF RHUBARBS FROM NILS IN KORPAMÅLA - SEED CRISP FROM JUNIA

POSTGATANS CLASSIC CRÉME BRÛLÉE 125

FRESH RASPBERRY SORBET

TOSCACAKE 135

VARIATION OF BLACKBERRY - FLUFFY VANILLA PANNACOTA - RED OXALIS

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