

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 -
SPRITALVAR FROM ÖLANDS KÖKSMEJERI
CONFIT OF QUINCE - 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

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

GRILLED ENDIVE SALAD - LIGHTLY SMOKED CRÈME FRAÎCHE -
AROMATIC DILL - BUBU ARARE - CHARRED ONION
CRISPY SALAD OF CUCUMBER AND GREEN APPLE

TONIGHTS CHARCUTERIES 165

PICKLES - MARINATED ARTICHOKE - GRILLED FOCACCIA -
WHIPPED BUTTER

FOAMY SHELLFISH SOUP 230

SHELLFISH CROQUETTE WITH VÄSTERBOTTEN CHEESE - CHILI AIOLI
- PUFFED RICE - TOAST WITH CREAM-SAUTÉED CHANTERELLES

TARTAR OF BEEF FROM VISERUM 220

“VITELLO” EMULSION - SUN-DRIED TOMATO - FETA CHEESE - SEA
CORAL - CAPERS - HAZELNUTS

CRUDO ON HAMACHI 210

MIYAGAWA CITRUS - ROASTED PISTACHIO - SPICED - SHALLOT
VINAIGRETTE

VARIATION OF JERUSALEM ARTICHOKE 175
FROM PER IN YXNEBERGA

SALT ROASTED HAZELNUTS - COMBINATION OF FUNNEL
CHANTERELLES - GRILLED SOURDOUGH BREAD

BROWNED ALMOND POTATO “KROPPKAKA” 205

FILLED WITH BRAISED OX CHEEK FROM VISERUM *SALT*
PEPPER CREAM - ROASTED CHESTNUT - CRESS - LINGONBERRIES

MAINS

GRILLED AND DRY AGED ENTRECÔTE (250G) 525
FROM DACKEBYGDENS KÖTT IN VIRSERUM

EMULSION ON KAMPOT PEPPER – CHARRED LEEK FROM
VASSMOLÖSA- UNNEL CHANTERELLES – HARICOTS VERTS
- LOCAL SALLAD – MAILLARD SAUCE – POSTGATAN'S OWN
FRENCH FRIES

CHARRED & CONFID WOLFFISH 415
ROASTED SHELLFISH EMULSION – WARM AUTUMN
SALAD OF SOLMARKA POTATOES, CORN, CELERIAC AND
BROCCOLI – ROOT VEGETABLE MUESLI

POSTGATAN'S ARANCINI 305
WITH CHANTARELLES, TRUFFLE & GORGONZOLA
CRISPY JERUSALEM ARTICHOKE – CRUNCHY KALE –
PUMPKIN CREAM – SALT-ROASTED WALNUT – CLARA FRIJS
PEAR

DESSERTS

TONIGHTS BONBON 40

TONIGHTS MACRON 45

TONIGHTS CHEESE -MANCHEGO 95

CONFIT OF QUINCE - SEED CRISP FROM JUNIA

POSTGATANS CLASSIC CRÉME BRÛLÉE 125

FRESH RASPBERRY SORBET

HOMEMADE WARM ROSEHIP SOUP 135
FLAVORED WITH PUNCH

BUTTER-FRIED ALMOND BISCUIT – SORBET OF LOCAL YOGURT
AND VANILLA – CLOUDBERRY CREAM WITH LEMON

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