

POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

SNACKS

ALMOND POTATO CHIPS
WITH DILL AND ONION 75
+ BLEAK ROE FROM BOTTENVIKEN 145

ROASTED MARCONA ALMONDS 59

FRESH OLIVES FROM PUGLIA 65

FINE DE CLAIRE OSYTERS 39/P

GRATINATED OYSTERS 55/P

TONIGHTS CHEESE - ÖSTERSJÖ AGED 36 MONTHS 95
FROM ÖLANDS KÖKSMEJERI
QUINCE MARMELADE - SEED CRISP FROM JUNIA

ANCHOVIES FROM THE BAY OF BISCAY 95
GRILLED LEVAIN - LEMON

BOQUERONES FROM THE BAY OF BISCAY 95
GRILLED LEVAIN - LEMON

FRIED BRUSSELS SPROUTS 95
FROM SOLMARKA FARM
SHERRY VINEGAR · VÄSTERBOTTEN CHEESE · SOY-ROASTED
CASHEWS

ALWAYS ON THE MENU

POSTGATANS CLASSIC STEAK TARTARE 135/249/299
SERVED WITH OUR OWN FRENCH FRIES

(50G / 100G / 150G)

"SMAPAS" - SMÅLAND TAPAS

WE RECOMMEND 2-3 PER PERSON

BLEAK ROE FROM BOTTENVIKEN 235
TRILOGY OF CAULIFLOWER - POTATO MUESLI - TART AUTUMN
APPLE - TORCHED ONION

TONIGHTS CHARCUTERIES 165
TRUFFLE SALAMI FROM HANSEN CHARK - OUR OWN PICKLES -
GRILLED BREAD - AGED PARMESAN - TONIGHTS BUTTER

CLASSIC FRENCH ONION SOUP 190
GRATINATED WITH GRUYÈRE CHEESE - SOURDOUGH CROUTONS -
CRISPY PANCETTA - SALT-BAKED CELERIAC

TARTAR OF BEEF FROM VISERUM 220
MUSHROOM EMULSION - PRESERVED GOOSEBERRIES - PICKLED
CHANTERELLES - HAZELNUTS - AGED PARMESAN

HERB - AND GARLIC-GRATINATED LANGOUSTINES 240
FROM SMÖGEN
LEMON - PARSLEY LEAF SALAD WITH FERMENTED CELERY &
KOHLRABI - OLIVE OIL AIOLI

CREAMY SOUP OF 175
LOCAL JERUSALEM ARTICHOKEs
GRILLED TOAST WITH FETA CHEESE, PARMESAN AND CRESS -
HONEY-ROASTED PARSNIP - PISTACHIO

WHITE-WINE-BRAISED OXTAIL FROM 205
SELECTED SWEDISH FARMS
LOCAL ROOT VEGETABLES · BUTTERED ALMOND POTATO CREAM ·
AROMATIC TOMATO JUS FLAVORED WITH ROASTED GARLIC, LEMON,
AND FLAT-LEAF PARSLEY

MAINS

GRILLED AND DRY AGED ENTRECÔTE (250G) 525
FROM CHOSEN SWEDISH FARMS
*EMULSION ON KAMPOT PEPPER - LOCAL SALLAD -
MAILLARD SAUCE - POSTGATAN'S OWN FRENCH FRIES*

SEARED LING 405
*GRILLED SANDEFJORD SAUCE - TROUT ROE - AROMATIC
DILL - CELERIAC FROM SOLMARKA FARM PREPARED IN
SEVERAL WAYS*

CREAMY POLENTA 305
WITH TRUFFLE AND LONG-AGED PARMESAN
*CONFIT AND BROWNE SHIMEJI MUSHROOMS - WINTER
SQUASH - CHILI-ROASTED PUMPKIN SEEDS - PEAR AND
PICKLED-ONION VINAIGRETTE*

DESSERTS

TONIGHTS BONBON 40

TONIGHTS MACRON 45

TONIGHTS SORBET 40

TONIGHTS CHEESE - SPRITALVAR 95
QUINCE MARMELADE - SEED CRISP FROM JUNIA

POSTGATANS CLASSIC CRÉME BRÛLÉE 125
FRESH RASPBERRY SORBET

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