## POSTGATAN

## EN GASTRONOMISK FRITIDSGÅRD

SNACKS		"SMAPAS" - SMÅLAND TAPAS WE RECOMMEND 2-3 PER PERSON	
ALMOND POTATO CHIPS WITH DILL AND ONION + BLEAK ROE FROM BOTTENVIKEN	75 145	BLEAK ROE FROM BOTTENVIKEN TRILOGY OF CAULIFLOWER - POTATO MUESLI - TART AUTU APPLE - TORCHED ONION	
ROASTED MARCONA ALMONDS	5 9	TONIGHTS CHARCUTERIES  ITALIAN FENNEL SALAMI - OUR OWN PICKLES - GRILLED BI AGED PARMESAN - TONIGHTS BUTTER	<b>165</b> READ -
FRESH OLIVES FROM PUGLIA	6 5		
FINE DE CLAIRE OSYTERS	39/P	CLASSIC FRENCH ONION SOUP GRATINATED WITH GRUYÈRE CHEESE - SOURDOUGH CROU	<b>190</b>
GRATINATED OYSTERS	55/P	CRISPY PANCETTA - SALT-BAKED CELERIAC	
TONIGHTS CHEESE - ÖSTERSJÖ AGED 39 MONTHS FROM ÖLANDS KÖKSMEJERI QUINCE MARMELADE - SEED CRISP FROM JUNIA	95	TARTAR OF BEEF FROM VISERUM POSTGATAN'S TAKE ON STRACCIATELLA · POTATO MUESLI ROSEMARY · AROMATIC CHILI · PICKLED SHALLOTS · PRES BLUEBERRIES	
ANCHOVIES FROM THE BAY OF BISCAY GRILLED LEVAIN - LEMON	9 5	HERB - AND GARLIC-GRATINATED LANGOUSTINES 240 FROM SMÖGEN	
BOQUERONES FROM THE BAY OF BISCAY GRILLED LEVAIN - LEMON	95	LEMON - PARSLEY LEAF SALAD WITH FERMENTED CELERY KOHLRABI - OLIVE OIL AIOLI	&
FRIED BRUSSELS SPROUTS 95 FROM SOLMARKA FARM SHERRY VINEGAR · VÄSTERBOTTEN CHEESE · SOY-ROASTED		CREAMY SOUP OF LOCAL JERUSALEM ARTICHOKES GRILLED TOAST WITH FETA CHEESE, PARMESAN AND CRES HONEY-ROASTED PARSNIP - PISTACHIO	<b>175</b>
ALWAYS ON THE MENU		PEANUTS · CHILI EMULSION · PONZU DRESSING · SESAME	<b>195</b> · <i>ASIAN</i>
		SALAD · CORIANDER · GOOSEBERRIES	
POSTGATANS CLASSIC STEAK TARTARE SERVED WITH OUR OWN FRENCH FRIES  135/	249/299	ALVA'S HALIBUT CRUDO JALAPEÑO EMULSION · PRESERVED GRAPEFRUIT · CRISPY	
(50G / 100G / 150G)		· ROSEMARY	

## MAINS

SEVERAL WAYS

RILLED AND DRY AGED ENTRECÔTE (250G) 525	TONIGHTS BONBON	40
ROM CHOSEN SWEDISH FARMS		
LASSIC BÉARNAISE SAUCE - LOCAL SALLAD - MAILLARD	TONIGHTS MACRON	4 5
AUCE - POSTGATAN'S OWN FRENCH FRIES		
	TONIGHTS SORBET	40
EARED LING 405		
RILLED SANDEFJORD SAUCE - TROUT ROE - AROMATIC	TONIGHTS CHEESE - ÖSTERSJÖ AGED 22 MON	THS 95
VILL - CELERIAC FROM SOLMARKA FARM PREPARED IN	FROM ÖLANDS KÖKSMEJERI	

**DESSERTS** 

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

QUINCE MARMELADE - SEED CRISP FROM JUNIA