

POSTGATAN

E N G A S T R O N O M I S K F R I T I D S G Å R D

Welcome to Postgatan!

We serve smapas – Småland-style tapas – small dishes with big personalities. Two to three dishes per person is just right, but we understand how it is when you want to try everything. Here, we share the food, the laughter, and the atmosphere. This is casual dining, our way. We offer a wide selection of wines by the glass or bottle. If you have any allergies, please let us know, even if you don't see your allergen on the menu.

We wish you a wonderful evening!

SNACKS

Almond potato chips with dill, onion, and sour cream	70
Add bleak roe from Bottenviken	145
Roasted Marcona Almonds	65
Fresh Nocellara olives	65
Banderillas Picantes	65
Fine de claire oysters with classic accompaniments	42
Västerbotten cheese gratinated oysters	59
Tonights cheese Östersjö from Öland's Köksmejeri, aged for 39 months - Citrus confiture - Junia's seed crisp	95
Boquerones from Biscayabukten - grilled bread - lemon	95
Sardeller from Biscayabukten - grilled bread - lemon	105

SMAPAS

Bleak roe from Bottenviken with butter-fried brioche and classic accompaniments	245
Fennel salami - grilled Bread - house-made pickles - long-aged parmesan - whipped butter	195
Striploin Steak Carpaccio – vendace roe from Bottenviken – pickled onion – pâté à choux - eggcremé	225
Charred Red Shrimp Tartare with Apple, Cucumber and Shallot – lobster aioli with browned butter – croutons – fennel – sea coral	210
Confit duck leg - vacche rosse - winter salad - salted mint yogurt - roasted pistachios - nashi pear - seasonal citrus	195
Baked Cod Loin – lobster bisque – crispy blue mussel and Gruyère croquette - baked tomato	245
Rib eye à la Broschette – Maillard jus with roasted bell pepper and garlic – cream of slow-roasted aubergine and sheep's cheese – Kalamata olive and cured cucumber vinaigrette – charred tomato	255
Slow roasted pork belly from Grevbeck – peanuts – chili emulsion – ponzu dressing – sesame – asian style salad – lingon berries – coriander	205
Crispy arancini with jerusalem artichoke, mushroom and Västerbotten cheese – butternut squash – sauce vierge with roasted sunflower seeds, pickled onion and rosemary – brussels sprout shoots	205
Gently Baked and Lightly Smoked Arctic Char Fillet - cauliflower crème - sweet-and-tangy elderflower glaze - cream vinaigrette with horseradish, pickled mustard seeds and chlorophyll - crispy Savoy cabbage from Solmarka Farm	205

ALWAYS ON THE MENU

Postgatan's classic beef tartare from Virserum served with our home made fries	
50g / 100g / 150g	179/269/309

ON THE SIDE

Crisp salad and cherry tomatoes with microgreens from Bladbolaget – tossed in Postgatan's shallot-lemon dressing	55
Postgatan's home made fries	55
Freshly whisked Béarnaise sauce with truffle	55
Our house made focaccia – grilled with olive oil and garlic	55
Creamy potato puré	55

SWEET

Tonights bonbon	40
Tonights macron	40
Chocolate Mousse with Citrus Confit – olive oil and flaky sea salt	125
Postgatan's classic Crème brûlée	125
Tonights cheese Östersjö from Öland's Köksmejeri, aged for 39 months - Citrus confiture - Junia's seed crisp	95



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COCKTAILS

Postgatan's Gin & Tonic - Lydén London Dry Gin - Granskotts Tonic	169
Negroni Campari - Gin - Red Vermouth	169
Hallondröm Raspberry - Fläder - Vodka - Citron	169
Passion in the morning Passion - Vanilj - Spritblend - Fläder	169
Mellan Slagen Vodka - Limoncello - Raspberry - Lemon - Yogurt - Agave	169
Your Man Falernum - Banana - Aperol - Lemon - Salt - Sugar	169
Victory Lap Five Tequila - Lingon - Jalapeno - Pinkgrape bubbles - Agave - Lime	169

BUBBLES

Bonnet - Grande Réserve Brut - Champagne - Frankrike	195/1050
L'Enclos de Peralba - Pét-nat - Pendès - Spanien	165/750

WHITE

Cume do Avia - No 9 Colleita - Galicia - Spanien	165/750
Pierre-Olivier Bonhomme - 2023 "Thesée" - Sauvignon Blanc - Frankrike	175/850
Mirabràs - 2023 ÀS - Palomino Fino - Sanlúcar De Barrameda - Spanien	180/900
Fredric Leprince - 2023 Bourgogne Cote D'or - Chardonnay - Bourgogne	195/1050
Domaine Moltès - Riesling - Alsace - Frankrike	190/1000
Igavi Wines - Tsolikouri - Imereti - Georgien	175/850
Mario Rovira - 2023 "Akilia" - Godello - Bierzo - Spanien	175/850

RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Château Picoron - 2017 "Né de l'Éden" - Merlot - Bordeaux - France	190/1000
Erwan Masse - 2023 Syrah - Saint Josphe - Rhone - Franrike	170/800
Gilberto Boniperti - 2024 Barbera - Pimonte - Italien	185/950
Vitícola Mentrídana - 2023 "Las Uvas De La Ira" - Garnacha - Castile-La Mancha - Spain	170/800
Brancaia #2 - 2023 Cabernet Sauvignon - Toscana - Italien	180/900
Maxime Crotet - 2023 "Bourgogne Rouge" Pinot Noir - Bourgogne - France	195/1050

ROSÉ

Domaine Guiberteau - 2024 Saumur Rosé - Loire - Frankrike	170/800
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ORANGE

Fabien Jouvès - Gros Manseng - Vin de France - Frankrike	175/850
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BEER ON TAP

25 CL / 40 CL

Bitburger - Lager - 4,8%	59/99
Glida - Ipa - Basqueland Brewing - 6,1%	89/125
Apocalyptic Thunder Juice - Neipa - Amundsen - 6,5%	89/125
Killanny Red - Red Ale - Brehon brew house - 4,5%	89/125
Three Times Three - Dipa - Omnipollo - 8%	89/125
Dragons Breath - Sour - Amundsen - 6,5%	89/125

BOTTLE AND CAN

Pomsi - Applecider - 4,5% - 33cl	99
Estrella - Lager GF - 5,5% - 33cl	99
Vega Bryggeri - Lighthouse Lager - 3,5% - 33 cl	99
Åre Bryggcompani - Heidi - Kellerbier - 4,9% - 33cl	99
Åre Bryggcompagni - Lekatt - Bergamot Grisette - 4,4% - 33cl	99
45 Dias - To OL - Mexican Lager - 4,5% - 33cl	99
To ØI - Snublejuice - IPA - 4,5% - 33cl	99
Amundsen - Hopbliminal Messages - Neipa - 5,3% - 33cl	129
Common Roots Brewing - Spinner - Witbier - 5,0% - 47,3cl	149
Kalamansifeber - Brewski - IPA - 6,5% - 33cl	109
Helsingbräu - Brewski - Pilsner - 4,5% - 33cl	119
Northern Monk - Faith - Hazy Pale Ale - 5,0% - 33cl	109
Northern Monk - A World Away - Session IPA - 4,5% - 33cl	99
O/O Brewing - Narangini IPA - 3,5% - 33cl	79
Dugges - Tropic Thunder - Sour - 4,5% - 33cl	125
Penyllan Brewery - ZOE 2016 Vintage - Chianti aged sour amber - 7,0% - 75cl	449
Tilquin - Oude Geuze - Lambic - 7,0% - 75cl	329
3 Fonteinen - Oude Geuze 2016 - Lambic - 6,0% - 75cl	329

NON ALCOHOLIC

Galipette - Jus de pomme	65
Beskows - Mousserande havtorn	65
Tomorrow Brewing - Unfiltered lager	70
Karlskrona musteri - Äppelmusten	65
Karlskrona musteri - Sparkling apple	65
Apolinaire #6 - Apple, black currant, Lime, Fennel	65
Apolinaire #7 - Apple, Blueberrys, Lemon, Taragon	65

SWEET WINE

De Forville - 2022 Moscato d'asti - Piemonte - Italien	120
Weingut Jochen Beurer - 2022 Riesling Auslese - Württemberg - Tyskland	120
Domaine Castera - 2022 Jurancon - Gascony - Frankrike	120
Chateau Haut-Claverie - Sauternes - Bordeaux- Frankrike	120