

# 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 - banderillas picantes - long-aged parmesan - whipped butter	195
Striploin tartare from Virserum - watermelon - basil - feta cheese in different preparations - garlic-roasted broccolini	235
Baked Skrei Cod Loin - roasted white wine sauce - crispy blue mussel and Gruyère croquette - baked tomato	265
Local Entrecôte à la Broschette - Maillard jus with browned garlic butter, tomato and green beans - turnip and lemon cream - crispy bread crisp - tarragon emulsion	265
Pan-seared dumpling with red wine-braised beef cheek and winter mushrooms - aromatic mushroom broth - lovage - Périgord truffle - cured endive salad	225
Raw-marinated pike-perch from Lake Hjälmarén - late-winter citrus - roasted macadamia nut - pickled chili with shallot - pomegranate - mint	220
Foamy Lobster Soup Flavoured with Pernod and Tomato – scallop tartare with cucumber and apple – chili foam	225
Sweet Potato Gnocchi with Parsley and Nutmeg - pesto of pistachios, spinach and nettles - grated Solvända cheese from Ölands Köksmejeri - confit and charred tomato	245

## 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
Postgatan's Dijonnaise	45
Our house made focaccia – grilled with olive oil and garlic	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



# POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

## COCKTAILS

Postgatan's Gin & Tonic - Lyden London Dry Gin - Granskotts Tonic	169
Negroni Campari - Gin - Red Vermouth	169
Hallonsdröm Raspberry - Vodka - Syra - Elderflower - Whitechocolate	169
Tea Time Gin - Peach - Apelsinblomt� - Acid - Agave	169
Golden Coconut - Rosted Pineapple - Acid - Cherries - Rum	169
Shake it off Tequila - Syra - Strawberrys - Sugar	169
Emils Pennegroni Apricot Brandy - Aperol - Gin - Red Vermouth - Lemon - Agave	169

## BUBBLES

Bonnet - Grande R�serve Brut - Champagne - France	195/1050
L'Enclos de Peralba - P�t-nat - Pend�s - Spain	165/750

## WHITE

Cume do Avia - No 9 Colleita - Galicia - Spain	165/750
Bodega Cerron - 2024 "Matas Altas" - Monastrell- Jumilla - Spain	175/850
Mirabr�s - 2023 �S - Palomino Fino - Sanl�car De Barrameda - Spain	180/900
Fredric Leprince - 2023 Bourgogne Cote D'or - Chardonnay - Bourgogne - France	195/1050
Weingut Diefenhard - Riesling - Rheingau - Germany	170/800
Igavi Wines - Tsoikouri - Imereti - Georgien	175/850
Dom. Bruno Dubois - 2024 "Ploc" - Chenin Blanc - Saumur - France	185/950

## RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Ch�teau Picoron - 2017 "N� de l'�den" - Merlot - Bordeaux - France	190/1000
Erwan Masse - 2023 Syrah - Saint Josphe - Rhone - France	170/800
Akilia - "2023 Villa de San Lorenzo" - Mencia - Bierzo - Spain	185/950
Moccagatta - 2023 Langhe Nebbiolo - Pimonte - Italy	200/1200
Puro Rofe - Listan Negro - Lanzarote - Spain	175/850
Maxime Crotet - 2023 "Bourgogne Rouge" Pinot Noir - Bourgogne - France	195/1050

## ROS 

Domaine Guiberteau - 2024 Saumur Ros� - Loire - Frankrike	170/800
--------------------------------------------------------------	---------

## ORANGE

Fabien Jouves - Gros Manseng - Vin de France - Frankrike	175/850
-------------------------------------------------------------	---------

## BEER ON TAP

25 CL / 40 CL

Bitburger - Lager - 4,8%	59/99
Glida - Ipa - Basqueland Brewing - 6,1%	89/125
Neon Beast - Neipa - Salama Brewing Co - 6,0%	89/125
Killanny Red - Red Ale - Brehon brew house - 4,5%	89/125
Three Times Three - Dipa - Ompollo - 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
�re Bryggcompagni - Lekatt - Bergamot Grisette - 4,4% - 33cl	99
45 Dias - To OL - Mexican Lager - 4,5% - 33cl	99
To �l - 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
Helsingbr�u - 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 - Davinia 2015 Vintage - Chianti aged sour amber - 7,0% - 75cl	449
Tilquin - Oude Geuze - Lambic - 7,0% - 75cl	329
3 Fontainen - 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 - �ppelmusten	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
Fritzz Haag - Juffer-Sonnenuhr Riesling Auslese - Mosel - Tyskland	120
Domaine Castera - 2022 Jurancon - Gascony - Frankrike	120
Chateau Haut-Claverie - Sauternes - Bordeaux- Frankrike	120
Br�nnland - 2023 Iscider - Norrland - Sverige	