

# POSTGATAN

E N G A S T R O N O M I S K F R I T I D S G Ä 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	105
Sardeller from Biscayabukten - grilled bread - lemon	115

## SMAPAS

Bleak roe from Bottenviken with butter-fried brioche and classic accompaniments	255
Fennel salami - grilled Bread - banderillas picantes - long-aged parmesan - whipped butter	195
Striploin tartare from Virserum - nettle crème with cold-pressed rapeseed oil - smoked fresh cheese - caraway-pickled radishes - charred pointed cabbage	235
Fried monkfish cheek - white asparagus and turnip à la barigoule - Sandefjord sauce with trout roe and parsley	265
Entrecôte from Dackebygdens Kött à la broschette - Maillard jus - crispy pommes Anna - tarragon emulsion - smoked pork belly - charred tomato - pickled pearl onion	265
Pan-fried white asparagus AA - vinaigrette of browned butter, preserved morels, cured cucumber and lemon - cultured cream - crispy capers	255
Raw-marinated pike-perch from Lake Hjälmarén - late-winter citrus - roasted macadamia nut - pickled chili with shallot - pomegranate - mint	220
Foamy soup of wild garlic and spinach - baked organic egg from Solmarka Farm - lightly smoked salmon tartare - brioche croutons	230
Fried egg from Solmarka Farm - broccoli crème - roasted broccolini - crispy parsley root - sauce vierge	225

## 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
Crispy pommes Anna	
Postgatan's home made fries	55
Postgatan's Dijonnaise	45
Our house made focaccia – grilled with olive oil and garlic	55

## SWEET

Tonights bonbon	45
Tonights macron	45
Tonights cheese Östersjö from Öland's Köksmejeri, aged for 39 months - Citrus confiture - Junia's seed crisp	125
Postgatan's classic Crème brûlée	125



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## COCKTAILS

Postgatan's Gin & Tonic - Lydén London Dry Gin - Rabarber Tonic	169
Negroni Campari - Gin - Red Vermouth	169
Hallonsdröm Hallon - Yuzu - Egg - Gin - Lemon	169
Tea Time Gin - Peach - Apelsinblomt� - Acid - Agave	169
Benny Gooseberry - Elderflower - Honey - Vodka - Co2	169
Shake it off Tequila - Acid - Strawberrys - Sugar	169
Figaro, Figaro, Figaro! Bourbon - White Chocolate - Passionsfrukt - Acid - Chocolate bitters - Butter	169

## BUBBLES

G. Wanner - Blanc De Blanc - Extra Brut - Champagne - Frankrike	195/1050
Arnaud Combi�r - Cr�m�nt de Bourgogne - VdF - Frankrike	165/750

## WHITE

Vera - Vinho Verde - Portugal	165/750
Fernand Engel - Pinot Gris - Alsace - Frankrike	175/850
Mirabr�s - 2023 �S - Palomino Fino - Sanl�car De Barrameda - Spain	180/900
Catena Alta - Chardonnay - Mendoza - Argentina	195/1050
Scheuermann - Riesling - Pfalz - Tyskland	170/950
Igavi Wines - Tsolikouri - Imereti - Georgien	175/850
Dom. Bruno Dubois - 2024 "Ploc" - Chenin Blanc - Saumur - France	185/950

## RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Domaine Richaud - 2023 "Terre d'Aigles" - C�tes du Rh�ne - France	190/1000
Erwan Masse - 2023 Syrah - Saint Josphe - Rhone - France	170/800
Akilia - "2023 Villa de San Lorenzo" - Mencia - Bierzo - Spain	185/950
Castell 'In Villa - Chianti Classico - Tuscany - Italy	180/900
Puro Rofe - Listan Negro - Lanzarote - Spain	175/850
Tyler - Santa Rita Hills Pinot Noir - Santra Barbra - Usa	200/1100

## ROS 

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

Fabien Jouv�s - 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
Apocalyptic Thunder Juice - Hazy Ipa - Amundsen - 6,5%	89/125
Windy Hill - Mikkeller - Neipa - 7%	89/125
Kn�cke Brot - German Style Pilsner - Omnipollo - 5%	89/125
Fatamorgana - Dipa - Omnipollo - 8%	89/125
Fj�llr�ven - Pale Ale - �re Bryggcompagni 4,8%	89/125

## BOTTLE AND CAN

Pomsi - �ppelcider - 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
Asahi Super Dry - Lager - 5% - 33cl	99
To �l - Snublejuice - Ipa - 4,5% - 33cl	99
Dugges - Harmony - Apa - 4,2% - 33cl	99
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 - A World Away - Session IPA - 4,5% - 33cl	99
O/O Brewing - Narangini Ipa - 3,5% - 33cl	79
Shapes & Objects - Pub Ale - English Pale - 5,6% - 44cl	125
Brewski - BlacPac - Stout- 10,5% - 33cl	125
Flora - Dugges - Sour - 4,5% - 33 cl	99
Salama - Death Wheke - American Wheat Ale - 5,0% - 44cl	125
Penyllan Brewery - ZOE 2016 Vintage - Chianti aged sour amber - 7,0% - 75cl	449
Tilquin - Oude Geuze - Lambic - 7,0% - 75cl	329

## NON ALCOHOLIC

Galipette - Jus de pomme	65
Beskows - Mousserande havtorn	65
Tomorrow Brewing - Unfiltered Lager	70
Karlskrona musterier - �ppelmusten	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	