

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 Kalix	145
Roasted Marcona Almonds	65
Fresh Nocellara olives	65
Banderillas Picantes	55
Fine de claire oysters with classic accompaniments	42
Västerbotten cheese gratinated oysters	59
Tonights cheese Östersjö from Öland's Köksmejeri, Rubarb confiture - Junia's seed crisp	95
Boquerones from Biscayabukten - grilled bread - lemon	105
Sardeller from Biscayabukten - grilled bread - lemon	115

SMAPAS

Bleak roe from Kalix with butter-fried brioche and classic accompaniments	255
Fennel salami - grilled Bread - banderillas picantes - long-aged parmesan - whipped butter	195
Striploin tartare from Virserum - herb cream with herbs from Solmarka Farm - pickled celery - Granny Smith apple - variation of celeriac - spring onion - bubu arare	235
Baked witch flounder - scallop mousseline - bouillabaisse vinaigrette - cauliflower crème - fioretto broccoli	265
Entrecôte from Dackebygdens Kött à la broschette - Maillard jus - crispy pommes Anna - wild garlic emulsion - charred broccoli - preserved morels	265
Raw-marinated Hamachi - cured white asparagus - rhubarb vinaigrette - tart rhubarb - macadamia nut - finger lime - radish	230
Preserved and charred white asparagus - asparagus emulsion - our house-cured lumpfish roe - rye crunch - crème of cured lemon	245
Grilled green asparagus from Per in Yxneberga - citronette with roasted pistachio, lemon and browned butter - parmesan - basil	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	55
Postgatan's home made fries	55
Postgatan's wildgarlic mayonaise	55
Our house made focaccia – grilled with olive oil and garlic	55

SWEET

Bonbon from Johannas Choklad	45
Tonights macron	45
Tonights cheese Östersjö from Öland's Köksmejeri, Rubarb confiture - Junia's seed crisp	125
Postgatan's classic Crème brûlée	125



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

COCKTAILS

Postgatans egna Gin & Tonic	169
Lyden Gin - Rabarber tonic	
Tess	169
Orangemarmelade - Gin - Aperol - Peach	
Pärlemor	169
Rabarbaro - Lemon - Rabarber - Limoncello	
Man I Need	169
Gin - Blackcurrant - Raspberryacid - Sugar - Bubbles	
Benny	169
Gooseberry - Elderflower - Honey - Vodka - Co2	
Negroni	169
Gin - Campari - Red Vermouth	
Fix You	169
Blackberries - Strawberry - Lemon - Campari - Agave	

BUBBLES

Michel Gonet - Les 3 terroirs - Blanc de Blanc - Champagne - Frankrike	195/1050
Emile Bockel - Crémant de Alsace - Frankrike	165/750

WHITE

Vera - Vinho Verde - Portugal	165/750
Bodega Bhilar - 2024 Rioja - Spain	175/850
Mirabràs - 2023 ÀS - Palomino Fino - Sanlúcar De Barrameda - Spain	180/900
Vincent Girardin - 2023 Chardonnay - Bourgogne - France	195/1050
Peter Lauer - 2024 Faß 6 "Senior" Riesling - Mosel - Germany	190/1000
Igavi Wines - Tsolikouri - Imereti - Georgien	175/850
Dom. Bruno Dubois - 2024 "Ploc" - Chenin Blanc - Saumur - Frankrike	185/950

RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Cantine Pepi - 2022 "Eore" - Frapatto - Sicilien - Italien	175/850
Plaisance - 2022 'Le Rouge' - Négrette, Syrah, Cab F- Bordeaux - France	170/800
Veronica Ortega - 2023 "Quite" - Mencia - Bierzo - Spain	185/950
Moccagatta - 2024 Langhe Nebbiolo - Piemonte - Italy	195/1050
Poro Rofe - Listan Negro - Lanzarote - Spain	175/850
Tyler - Santa Rita Hills Pinot Noir - Santra Barbra - USA	200/1100

ROSÉ

Domaine Maubernard - 2023 Bandol - Provence - Frankrike	170/800
---	---------

ORANGE

Arndofer - Grüner veltliner, Neuburger - Kamptal - Österrike	175/1000
--	----------

BEER ON TAP

25 CL / 40 CL

Bitburger - Lager - 4,8%	59/99
One Trick Pony - Ipa - Basqueland - 7,4%	89/125
Windy Hill - Mikkeller - Neipa - 7%	89/125
"Pilsner" - German Style Pilsner - Omnipollo - 4,8%	89/125
(If We Were) Stars - Dipa - Ten Hands - 8%	89/125
Brother Thelonius - Belgisk Ale - North Coast Brewing - 9,4%	89/125

BOTTLE AND CAN

Pomsi - Äppelcider - 4,5% - 33cl	99
Estrella - Lager GF - 5,5% - 33cl	99
Vega Bryggeri - Lighthouse Lager - 3,5% - 33 cl	99
Åre Bryggcompagni - Lekatt - Bergamot Grisette - 4,4% - 33cl	99
Asahi Super Dry - Lager - 5% - 33cl	99
To Øl - Snublejuice - Ipa - 4,5% - 33cl	99
Dugges - Harmony - Apa - 4,2% - 33cl	99
Kalamansifeber - Brewski - Ipa - 6,5% - 33cl	109
Helsingbräu - 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 - Wheat Ale - 5,0% - 44cl	125
Hazyday Hero - Amundsen -Session Ipa - 44cl - 4,2%	125
Lorita - Amundsen - Passionfruit Pale Ale - 44cl - 4,2%	125
How to Spotlight GF - Moment Lab - 33cl - 5,9 %	99
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 musteri - Äppelmusten	65
Apolinaire #2 - Apple, Lemon, Rosemary	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
Domaine Zemplen - Late Harvest Tokaj - Hungary	120