

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!

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
Gillardeau oysters with classic accompaniments	55
Västerbotten cheese gratinated oysters	70
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 - cornichons - long-aged parmesan - whipped butter	195
Veal tartare from Virserum - charred lettuce - roasted hazelnuts - crème of roasted garlic, capers and aged Parmesan cheese	240
Creamy burrata - variation of local tomatoes - sourdough crostini - aromatic basil - pickled chili - cured lemon	205
Entrecôte from Dackebygdens Kött à la broschette - Maillard jus with olive oil - grilled salad of cucumber, tomato and pointed peppers - lemon yogurt - feta cheese in different preparations	225
Pan-seared pulpo with herbs and garlic - raw-marinated zucchini - charred sugar snap peas with jalapeño - salsa verde - pine nuts	230
Raw-marinated yellowfin tuna - coriander - creamy avocado - crispy kohlrabi from Solmarka Farm with soy, lime and sesame	225

ALWAYS ON THE MENU

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

MAINS

Slow-roasted pork belly from Dalsjöfors - young summer onions in different preparations - sauce aigre-doux with apple and champagne vinegar - creamy mashed local new potatoes, herbs and pickled onion	355
Skåne corn-fed chicken with herbs and garlic - broccoli in different preparations - roasted chicken jus with browned butter, sherry and tarragon - creamy mashed local new potatoes, herbs and pickled onion	355
Deep-fried turbot flavoured with roasted fennel salt emulsion of roasted langoustines, tomato and dill seed - fennel crudité with green apple and dill - house fries	365

ON THE SIDE

Crisp salad and cherry tomatoes with microgreens from Bladbolaget – tossed in Postgatan's shallot-lemon dressing	55
Creamy mashed local new potatoes, herbs and pickled onion	55
Postgatan's home made fries	55
Postgatan's dijon mayonaise	55
Our house made focaccia – grilled with olive oil and garlic	55

SWEET

Bonbon from Johannas Choklad	45
Tonights cheese Östersjö from Öland's Köksmejeri, Rubarb confiture - Junia's seed crisp	125
Postgatan's classic Crème brûlée	125
Baked chocolate - passion fruit foam - grilled and rum-infused pineapple - coconut sorbet	145



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COCKTAILS

Postgatans egna Gin & Tonic Lydén Gin - Rabarber tonic	169
Atamán Tonic Vermút + Tonic	169
Tess Orange marmelade - Gin - Aperol - Peach	169
Kelly Lydén Pink Gin - Lemon - Rubarb - Limoncello	169
Celine Strawberries - Blackberries - Vodka - Bergamott	169
Benny Gooseberries - Elderflower - Honey - Vodka - Co2	169
Peach Negroni Lydén Gin - Campari - RinQuinQuin	169
Viola Bourbon - White Chocolate - Passion - Agave	169

BUBBLES

Bonnarie - Terroirs Blanc de Blancs Grand Cru NV - Champagne - France	195/1050
Scheuermann - Vin De Soda - Niederkirchen - Germany	165/750

WHITE

Vera - Vinho Verde - Portugal	165/750
Bodega Bhilar - 2024 Rioja - Spain	175/850
Pore Rofe - Tilama - Listan Blanco - Lanzarote	180/900
Oliver Leflaive- 2022 Les Sétilles - Chardonnay - Bourgogne - France	195/1050
Peter Lauer - 2025 Faß 6 "Senior" Riesling - Mosel - Germany	190/1000
Julien Meyer - Mer & Coquillages - VdF - France	175/850
Chancelle - Saumur Blanc - Loire - France	185/950

RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Casa Brancaia - 2023 #2 - Cabernet Sauvignon - Toscana - Italy	175/850
Erwan Masse - La Robe Rouge - Syrah - Rhone - France	185/950
Veronica Ortega - 2023 "Quite" - Mencia - Bierzo - Spain	185/950
Moccagatta - 2024 Langhe Nebbiolo - Piemonte - Italy	195/1050
Chateau Peyrabon 2016 - Haut-Médoc - Bordeaux - France	190/1000
Maxime Crotet - Pinot Noir - Bourgogne - France	200/1100

ORANGE

Arndofer - Grüner veltliner, Neuburger - Kamptal - Austria	175/1000
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ROSÉ

Arnot-Roberts - Rosé - California - USA	170/800
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BEER ON TAP

25 CL / 40 CL

Bitburger - Lager - 4,8%	59/99
Utvandraren- Ipa - Kvarnagården - 6%	89/125
Apocalyptic Thunder Juice - Neipa - Amundsen 6,5%	89/125
Snublejuice - Neipa - To Øl 4,5%	89/125
Modern Pale - Apa - To øl - 5,6%	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
Mango Feber IPA - Brewski - 4,2% - 33cl	99
Asahi Super Dry - Lager - 5% - 33cl	99
To Øl - Snublejuice - Ipa - 4,5% - 33cl	99
Dugges - Harmony - Apa - 4,2% - 33cl	99
How To Dance Under The Rainbow - Moment Lab - Sour - 33cl - 5,0%	99
Apocalyptic Thunder Juice - Amundsen - Neipa - 33cl - 6,5%	99
The Awakening - Amundsen - Hazy Ipa - 44cl -7,3%	125
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
Brewski - BlacPac - Stout- 10,5% - 33cl	125
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 sea buckthorn	65
Tomorrow Brewing - Unfiltred Lager	70
Karlskrona musteri - Apple	65
Karlskrona musteri - Sparking Rhubarb	65
Apolinaire - #2 Lemon Rosmary / #3 Ginger Lemon	65

SWEET WINE

De Forville - 2022 Moscato d'asti - Piemonte - Italy	120
Dr. Burklin-Wolf - Wachenheimer Riesling - Pfalz - Germany	120
Domaine Zemplen - Late Harvest Tokaj - Hungary	120
Chateau Roymond-Lafon - 1997 Sauterns - Bordeaux - France	120