

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.

SNACKS

Almond potato chips with dill, onion, and sour cream	75
Add bleak roe from Kalix	155
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, blueberry marmelade - 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
Veal tartare - tuna crème with lemon, garlic and capers - aged Parmesan cheese - roasted hazelnuts - pickled celery - mustard cress	230
Creamy Burrata - tomato and basil panzanella - grilled zucchini - roasted pine nuts - anchovies	195
Entrecôte Broschette from Dackebygdens Kött in Virserum - vinegar-braised onion - baked egg yolk - horseradish crème - crispy parsley potatoes - sauce Maillard with pickled mustard seeds	265
Spicy hamachi crudo - ricotta with lemon and herbs - roasted macadamia nuts - baby cucumber - charred cauliflower - marigold	230
Ballotine of Skåne corn-fed chicken filled with hazelnut and tarragon mousseline - broccoli from Solmarka Farm in different preparations - jus flavoured with browned butter, port and ripe elderberries	245
Butter-fried halibut - crème of freshly harvested corn from Vassmolösa - local parsnip - classic white wine sauce with mussels and chives	275
Foamy soup of Swedish signal crayfish - sherry cream - crispy filo pastry tartlet with Västerbotten cheese, crayfish, apple and kohlrabi	255
Postgatan's browned kroppkaka filled with chanterelles and confit leek from Solmarka Farm - aromatic broth of roasted onion and wild mushrooms - crown dill oil - bay leaf-poached carrot	230

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
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, blueberry marmelade - Junia's seed crisp	125
Postgatan's classic Crème brûlée	125



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COCKTAILS

Postgatans egna Gin & Tonic Lydén Gin - Rabarber tonic	169
El Bananito Lakto fermiterad banan - Rom - Mandel	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

Cume do Avia - 2022 "Arraiano" - Ribeiro - Spanien	165/750
Bodega Bhilar - 2024 Rioja - Spain	175/850
Domaine Laougué - Sud-Ouest - Frankrike	170/800
Frantz Chagnoleau - Macon Villages - Bourgogne - Frankrike	195/1050
Grobe - 2025 Trocken - Riesling - Rheinhessen - Tyskland	180/900
Julien Meyer - Mer & Coquillages - VdF - France	175/850
Mario Rovira - 2024 Akilia - Godello - Berzio - Spanin	170/800

RED

Postgatans Vino Tinto - 2021 - Montsant - Spain	165/750
Cantine Pepi - 2022 Eore - Sicily - Italy	175/850
Erwan Masse - La Robe Rouge - Syrah - Rhone - France	185/950
Veronica Ortega - 2023 "Quite" - Mencia - Bierzo - Spain	185/950
Castello Di Verduno - 2024 Langhe Nebbiolo - Piemonte - Italien	195/1050
Jean-Yves Millaire - 2021 "La Rose Garnier" - Fronsac- Bordeaux - Frankrike	190/1000
Maxime Crotet - Pinot Noir - VdF - France	200/1100

ORANGE

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

Diefenhart - Spätburgunder Rosé - Rheingau - Tyskland	170/800
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BEER ON TAP

25 CL / 40 CL

Bitburger - Lager - 4,8%	59/99
The Summoning - Hazy Ipa - Amundsen - 7%	89/125
Mysterious Haze - Neipa - Brewski 6%	89/125
Snublejuice - Session Ipa - To Øl 4,5%	89/125
Modern Pale - Apa - To øl - 5,6%	89/125
Nebuchadnezzar - Dubbel Ipa - Omnipollo - 8,5%	89/125

BOTTLE AND CAN

Pomsi - Äppelcider - 4,5% - 33cl	99
Estrella - Lager GF - 5,5% - 33cl	99
How To Get Steamy - Birch Lager - 5% - 33cl	99
Mango Feber IPA - Brewski - 4,2% - 33cl	99
Asahi Super Dry - Lager - 5% - 33cl	99
Snublejuice - To Øl - Session Ipa - 4,5% - 33cl	99
Harmony - Dugges - 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
Brewski - BlacPac - Stout- 10,5% - 33cl	125
Death Wheke - Salama - 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
LeKatt - Åre Bryggcompagni - 33cl - 4,4%	125
Tropic Thunder - Dugges - Sour - 33cl - 4,5%	99
Oude Geuze - 3 Fonteinen - Lambic - 375ml - 6,0%	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 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

WE HAVE MORE WINE
ASK FOR THE BIG WINELIST

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