POSTGATAN

EN GASTRONOMISK FRITIDSGÅRD

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	165
Roasted Marcona Almonds	65
Fresh Nocellara olives	65
Gillardeau oysters with classic accompaniments	55
Västerbotten cheese gratinated oysters	70
Banderillas Picantes	70
Tonights cheese - Tomme de savoie - quince from Korpamåla - 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	285
Fennel salami - grilled Bread - cornichons - long-aged parmesan - whipped butter	195
Hand-cut veal tartare - roasted onion and cider vinegar mustard emulsion - pickled celeriac - crispy rye bread crumble with caraway - aromatic cress - quince from Korpamåla	235
Entrecôte broschette from Dackebygdens Kött in Virserum - variation of goat's cheese - roasted beets - lemon pickled golden beet - crème of roasted aubergine and garlic - sauce maillard	290
Crispy crab cakes with corn and lime - creamy coconut dressing with fish sauce and sesame - tangy salad of pointed cabbage, bean sprouts, spring onion and pickled chili - toasted coconut	230
Red wine-braised beef cheek from Virserum with bay leaf and wild thyme - pickled and charred pearl onions - crispy potato croquette with parsley and port wine-sautéed mushrooms - wood smoked pork belly - creamy parsnip	275
Seared and confit pike-perch from Hjälmaren - browned hazelnut butter - broccoli - celeriac crème with apple and lemon	295
Postgatan's mushroom toast with today's mushroom harvest - Swiss chard from Solmarka Farm tossed in blackberry vinaigrette - Fanny apple - freshly grated L'Etivaz	220

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 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

Tonights macaron	40
Junia´s homemade BonBon	45
Tonights cheese - Tomme de savoie - quince from Korpamåla - Junia's seed crisp	95
Postgatan's classic Créme brûle	125

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COCKTAILS

Postgatans own Gin & Tonic Lydén Gin - Rabarber tonic	169
Skånegatan Bourbon - Röd Vermút - rödavinbär - Svartté	169
Tess Strawberry - Raspberry - Elderflower - Acid - Bubbles	169
Draja Sage - Burnt butter - Gin - Vermouth	169
Pica Paw! Kaffe - Yuzu - Agave - Lemon - Vodka	169
Grilled Peach Negroni Lydén Gin - Campari - Grilled Peach Vermút	169
Jackie Bourbon - Brynt smör - Kanel - Äpple - Bitters	169

BUBBLES

Valentin Leflaive - "CV 1930" NV - Blanc De Blanc - Champagne - Frankrike	195/1050
Arnaud Combier - Cremant - Bourgogne - Frankrike	165/750

WHITE

Vera - Vinho Verde - Portugal	165/750
Spring Field Estate - 2024 Life from Stone - Sauvignon Blanc - Syd Afrika	185/950
Thomas foubert - "2023 Relais" - Muscadet - Loire - Frankrike	170/800
Vincent Girardin -2023 "Terroir Noble" - Bourgogne - Frankrike	195/1050
Günther Steinmetz - 2021 "Piesporter Goldtröpfchen" - Riesling - Mosel - 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
Paul Jaboulet - 2023 "Les Jalets" - Syrah - Crozes Hermitage - Frankrike	185/950
Veronica Ortega - 2023 "Quite" - Mencia - Bierzo - Spain	185/950
Castello Di Verduno - 2024 Langhe Nebbiolo - Piemonte - Italien	195/1050
Padelletti - Rosso di Montalcino - Toscanny - Italy	210/1150
Maxime Crotet - Pinot Noir - VdF - France	200/1100
Springfield Estate - 2020 "The Work of Time" - Robertson - Sydafrika	195/1050

ORANGE

Arianna Occhipinti - 2025 "SP68 Bianco" - Albanello & Zibbibo - Sicilien - Italien	175/800

ROSÉ

Diefenhart - Spätburgunder Rosé - Rheingau - Tyskland	170/800

BEER ON TAP

	25CL/40CL
Bitburger - Lager - 4,8%	59/99
Pineapple Express - IPA - Amundsen 6,5%	89/125
Apocalyptic Thunder Juice- NEIPA - Amundsen 6,5%	89/125
Sommarboda - Session IPA - Emmaboda Bryggeri 4,6%	89/125
Extra Special Bitter - Ale - Åre Bryggcompagni - 5,2%	89/125
Mangofeber - DIPA - Brewski - 8%	89/125

BOTTLE AND CAN

Pomsi - Äppelcider - 4,5% - 33cl	99
Estrella - Lager GF - 5,5% - 33cl	99
Asahi - Super Dry - Lager - 5% - 33cl	99
How To Get Steamy - Birch Lager - 5% - 33cl	99
MangoFever - Brewski - Doubble Ipa - 8% - 33cl	99
Snublejuice - To Øl - Session Ipa - 4,5% - 33cl	99
Harmony - Dugges - Apa - 4,2% - 33cl	99
Apocalyptic Thunder Juice - Amundsen - Neipa - 6,5% - 33cl	99
Modern Pale - To Øl - Apa - 5,6% - 44cl	125
Death Wheke - Salama - Wheat Ale - 5,0% - 44cl	
¡Chamo! - Shapes & Objects - Dunkel - 5,0% - 44cl	125
Sunday Service - Fuerst Wiacek - Ipa - 6,8% - 44cl	125
The Awakening - Amundsen - Hazy Ipa - 7,3% - 44cl	125
Kalamansifeber - Brewski - Ipa - 6,5% - 33cl	109
Brewski - BlacPac - Stout- 10,5% - 33cl	125
Hazyday Hero - Amundsen -Session Ipa - 4,2% - 44cl	125
Lorita - Amundsen - Passionfruit Pale Ale - 4,2% - 44cl	125
How to Spotlight GF - Moment Lab - 5,9 % -33cl	99
LeKatt - Åre Bryggcompagni - 4,4% - 33cl	125
Tropic Thunder - Dugges - Sour - 4,5% - 33cl	99
Oude Geuze - 3 Fonteinen - Lambic - 6,0% - 37,5cl	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 - Sparkling Rubarb	65
Rudenstams - Apple	65
Apolinaire - #2 Lemon Rosmary	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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