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 - Östersjö from Ölandsköksmejeri - 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
Grilled focaccia with whipped Brie de Meaux crème and marjoram - mâche - lemon marinated fennel - honey infused grapes - toasted walnuts	230
Crispy arancini filled with Västerbotten cheese and confit leek from Södermöre - Jerusalem artichoke from Per in Yxneberga - sauce vierge with poached carrot, pickled cabbage and onion	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
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 - Östersjö from Ölandsköksmejeri - 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**
Dolce Vita 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 Gin Blend - Campari - Grilled Peach Vermút	**169**
Carla Pineapple - Melon - Coconut - Rum - Acid	**169**

BUBBLES

Valentin Leflaive - "CV 1930" NV - Blanc De Blanc - Champagne - Frankrike	**195/1050**
Emile Boeckel - Cremant - Alsace - Frankrike	**165/750**

WHITE

Thomas foubert - "2023 Relais" - Muscadet - Loire - Frankrike	**165/750**
Spring Field Estate - 2024 Life from Stone - Sauvignon Blanc - Syd Afrika	**185/950**
Tacchino - 2025 Gavi di Gavi - Cortese - Piemonte - Italien	**170/800**
Vincent Girardin - 2023 "Terroir Noble" - - Chardonnay - Bourgogne - Frankrike	**195/1050**
Noelia Belion - Albarino - Rias Baixas - Spanien	**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**
Altanza - "2019 Familia" - Rioja - Spanien	**185/950**
Castello Di Verduno - 2024 Langhe Nebbiolo - Piemonte - Italien	**195/1050**
Padelletti - Rosso di Montalcino - Toscanny - Italy	**210/1150**
Vincent Girardin - 2023 "Terroir Noble" - - Pinot Noir - Bourgogne - Frankrike	**190/1000**
Springfield Estate - 2020 "The Work of Time" - Robertson - Sydafrika	**195/1050**

SKIN MACERATED

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**
The Beckoning - Hazy 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**
Asahi - Super Dry - Lager - 5% - 33cl	**99**
Estrella - GF Lager - 5,5% - 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	**125**
¡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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