

SNACKS

TRUFFLE SALAMI 60 grams	95
PICKLED GHERKINS with 3 cl ice cold vodka	95
PIMIENTOS DE PADRON	85
MARINATED MIXED OLIVES	65

TOASTED GARLIC BREAD
parsley butter & grated parmesan
65

SMALL COURSES

MUSHROOMS fried in garlic & parsley	110
DEEP FRIED FROG LEGS aioli	155
SARDINES FROM GALICIA served with grilled bread	115
SAVORY FRENCH TOAST smoked ham & västerbottens cheese	145
ARGENTINIAN RED PRAWNS AL PIL PIL large prawns, garlic, chili & grilled bread	185
BLEAK ROE & POTATO CRISPS smetana & chives	185

STARTERS

BURRATA grilled peach, chili, honey & almonds	145
SMALL BEEF TARTAR mince beef topside, "vitello tonnato", tuna mayonnaise, capers, tomato almond, parmesan & a small leaf salad	165
HUMMUS salsa macha, sesame seeds, herb salad & deep fried bread	125
DEEP FRIED CALAMARI chili mayonnaise & lemon	155

BOCKHOLMEN CLASSIC BLEAK ROE STARTER -21 YEARS

Bleak roe (40 grams), potato purée, red onion,
rye bread croutons, balsamic vinegar & dill

225

MIDDLE SIZE

CHANTERELLE TOAST

Butter fried levain, cream & pickled white skin onion 195
add 30 grams bleak roe 275

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM & västerbottens-cheese	185
GOAT CHEESE salsa romesco & almonds	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette	35

ALLERGIES OR WANT TO KNOW EXACTLY WHATS IN THE FOOD?
ASK YOUR WAITER!

A PARTY NIGHT AT HÖTORGET

THIS IS HOW WE OURSELVES LOVE TO EAT.
LEAN BACK AND LET THE KITCHEN COOK A REAL FEAST FOR YOU!
HOT AND COLD STARTERS, SEAFOOD, GRILLED MEAT AND VEGETABLES.
AND OF COURSE A SWEET DESSERT AT THE END OF THE EVENING.

695 per person

SERVED ALL EVENINGS FROM 5 PM
LAST ORDER AT 7.30 PM

WE ARE HAPPY TO RECCOMEND DRINKS THROUGHOUT YOUR MEAL

MAINS

MIXED BEEF TARTAR mince beef top side "vitello tonnato", tuna mayonnaise, capers, tomato, almond & parmesan, a small leaf salad & french fries	255
MUSHROOM RISOTTO roasted hazelnuts & crumled parmesan cheese	235
GRILLED TUNA charred baby gem lettuce, sesame seeds, bean sprouts, coriander, soy & gochuang mayonnaise	285
GRILLED LAMB SKEWER harissa sauce, cucumber salad, pomegranate & potato croquette with goat cheese	285
TOAST PELLE JANZON butter fried toast, "beef carpaccio", bleak roe, red onion, garden cresse, egg yolk & french fries	285
GRILLED RIBEYE STEAK "steak au poivre" peppercorn sauce with brandy, green beans & french fries	325
BAKED CHAR lobster velouté, artichoke, yellow beets, savoy cabbage & potato purée	295
"PIG ON A PLANK" grilled swedish pluma, duchess potatoes, chimichurri butter, salsa romesco, & pimientos de padron	285

MEATBALLS OF VEAL

potato purée, cream sauce,
lingonberries & pickled cucumber

235

MEAT BONANZA FOR TWO PERSONS

RIB EYE, LAMB & PLUMA FROM THE GRILL

SERVED WITH THE CHEF'S
CHOICE OF SAUCES, VEGETABLES
& CRISPY FRENCH FRIES

655

SOMETHING SWEET?

HAVE A LOOK IN OUR DESSERT MENU

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