

SNACKS

TRUFFLE SALAMI 60 grams	95
PICKLED GHERKINS with 3 cl ice cold vodka.....	95
PIMIENTOS DE PADRON	85
TOASTED GARLIC BREAD parsley butter & grated parmesan	75
MARINATED MIXED OLIVES	65

BREAD SERVING

OUR LOVELY BROWN BREAD & CRISP BREAD
two pieces of each with whipped butter on the side
35

SMALL COURSES

MUSHROOMS fried in garlic & parsley	110
SARDINES FROM GALICIA served with grilled bread	125
SAVORY FRENCH TOAST smoked ham & västerbottens cheese	145
DEEP FRIED FROG LEGS aioli	155
BLEAK ROE & POTATO CRISPS smetana & chives.....	185

STARTERS

BURRATA pickled tomatoes, tarragon, chili & pistachios.....	155
SMALL BEEF TARTAR mince beef topside, truffle & almond cream, ramsons & baby gem lettuce.....	165
HUMMUS salsa macha, sesame seeds, herb salad & deep fried bread	125
DEEP FRIED CALAMARI gouchujang mayonnaise & lemon	155

MIDDLE SIZE COURSES

ARGENTINIAN RED PRAWNS AL PIL PIL
large prawns, garlic, chili, agretti & grilled bread
185

WHITE ASPARAGUS
white bait roe, beurre blanc & ramsons
225

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM ricotta & tomato	185
SALMON dill & smetana	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette	35

A PARTY NIGHT AT HÖTORGET

THIS IS HOW WE OURSELVES LOVE TO EAT !
FOOD & DRINKS WILL FLOW THROUGHOUT THE EVENING
SERVED ALL EVENINGS FROM 5 PM
LAST ORDER AT 7 PM

Do you have drinks on the table? Good!
Lets start the meal with some salty snacks
OLIVES, MARCONA ALMONDS & PIMIENTOS DE PADRON

Moving on to a selection of slightly bigger starters
MUSHROOMS FRIED IN GARLIC & BURRATA

Do you need a refill in the glasses? Because it's now time for....
RED PRAWNS & CALAMARI
Do not miss out on dipping that grilled bread in the hot chili oil !!

Maybe it's time to stretch those legs? Next up is...
With inspiration from our sister restaurant ITALIENSKAN
OUR BEST PASTA DISH PRESENTED AT THE TABLE

Time to refresh the palate
SIT BACK FOR A COOL G&T -CHEERS!

Main course is on the way!
MEAT FROM THE GRILL WITH THE CHEF'S CHOICE OF SCRUMPTIOUS SAUCES,
CRUNCHY LETTUCE & CRISPY FRENCH FRIES

In the sweet finale we present
COFFEE PANNA COTTA WITH MIXED NUTS & CHOCOLATE
and
A "MELT IN THE MOUTH" DARK CHOCOLATE TRUFFLE

795 per guest

MAINS

MIXED BEEF TARTAR mince beef topside, truffle & almond cream, ramsons, baby gem lettuce & french fries.....	245
GRILLED TUNA NIÇOISE baby gem lettuce, black olives, egg, tomato, green beans & tarragon dressing.....	285
SALAD WITH DEEP FRIED GOAT CHEESE rhubarb compote, ginger, garden lettuce, yoghurt, white skin onion & almonds.....	225
GRILLED LAMB SKEWER grilled vegetables "mechouia", mint, harissa cream, lemon & french fries.....	265
MEATBALLS OF VEAL potato purée, cream sauce, lingonberries & pickled cucumber.....	225
TOAST PELLE JANZON butter fried toast, beef "carpaccio", bleak roe, red onion, garden cresse, egg yolk & french fries.....	285
GRILLED RIBEYE STEAK butter fried green beans & kale, café de Paris butter & french fries	325
BAKED CHAR beurre blanc, spring cabbage, charred green asparagus, green chili & potato purée	295
"PIG ON A PLANK" grilled swedish pluma, duchess potatoes, chimichurri butter, salsa romesco, & pimientos de padron.....	285

MEAT OF THE NIGHT FOR TWO PERSONS

T- BONE STEAK 800 G
SERVED WITH THE CHEF'S
CHOICE OF SAUCES, SALADS
& CRISPY FRENCH FRIES

785

SOMETHING SWEET?

HAVE A LOOK IN OUR DESSERT MENU