

## SNACKS

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

### GARLIC PRETZEL

Freshly baked pretzel with parsley butter & grated parmesan

65

## SMALL COURSES

|   |     |
|---|-----|
| <b>MUSHROOMS</b><br>fried in garlic & parsley .....                   | 110 |
| <b>SARDINES FROM GALICIA</b><br>served with grilled bread .....       | 115 |
| <b>SAVORY FRENCH TOAST</b><br>smoked ham & västerbottens cheese ..... | 145 |
| <b>BLEAK ROE &amp; POTATO CRISPS</b><br>smetana & chives.....         | 185 |

## STARTERS

|  |     |
|--|-----|
| <b>BURRATA</b><br>grilled pickled tomatoes, panzanella dressing, croutons, chili & almonds.....  | 145 |
| <b>SMALL BEEF TARTAR</b><br>mince beef topside, "vitello tonnato", tuna mayonnaise, capers, tomato<br>almond, parmesan & a small leaf salad..... | 165 |
| <b>HUMMUS</b><br>salsa macha, sesame seeds, herb salad & deep fried bread .....  | 125 |
| <b>DEEP FRIED CALAMARI</b><br>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

### ARGENTINIAN RED PRAWNS AL PIL PIL

Large prawns, garlic, chili & grilled bread

185

## OMELETTES - ALWAYS ON THE MENU

|  |     |
|--|-----|
| <b>SMOKED HAM</b> & västerbottens-cheese .....       | 185 |
| <b>GOAT CHEESE</b> salsa romesco & almonds .....     | 190 |
| <b>CREAMY MUSHROOMS</b> & västerbottens-cheese ..... | 185 |
| <b>FRENCH FRIES</b> 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

|  |     |
|--|-----|
| <b>MIXED BEEF TARTAR</b><br>mince beef top side "vitello tonnato", tuna mayonnaise, capers, tomato,<br>almond & parmesan, a small leaf salad & french fries..... | 255 |
| <b>OPEN RAVIOLI</b><br>ricotta, roasted jerusalem artichoke, pan fried mushrooms, kale,<br>mushroom broth & deep fried crispy oyster mushroom.....               | 265 |
| <b>GRILLED TUNA</b><br>charred baby gem lettuce, sesame seeds, bean sprouts, coriander,<br>soy & gochujang mayonnaise.....                                       | 285 |
| <b>GRILLED LAMB SKEWER</b><br>cucumber, zucchini, mint, dukkha with sesame & almond,<br>goat cheese cream & french fries.....                                    | 285 |
| <b>TOAST PELLE JANZON</b><br>butter fried toast, "beef carpaccio", bleak roe, red onion,<br>garden cresse, egg yolk & french fries .....                         | 285 |
| <b>WHOLE GRILLED SEA BREAM</b><br>salsa picante verde, fennel, olives, deep fried potatoes & aioli.....  | 295 |
| <b>GRILLED RIBEYE STEAK</b><br>"steak au poivre" peppercorn sauce with brandy,<br>garlic sautéed mushroomss & french fries .....                                 | 325 |
| <b>BAKED CHAR</b><br>lobster velouté, artichoke, yellow beets, savoy cabbage & potato purée .....  | 295 |
| <b>"PIG ON A PLANK"</b><br>grilled swedish pluma, duchess potatoes, chimichurri butter,<br>salsa romesco with almonds & 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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