

HORNS GATAN

KVARTERSKROG & BARS SERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

Monday

Grilled beef with pom d'auches, garlic sautéed kale, and a classic béarnaise sauce

Tuesday

Steamed west coast fish with rich mussel velouté, cauliflower purée,
raw zucchini ribbons & steaming mussels

Wednesday

Sailor's beef with creamy potato purée, sweet beer-braised onions & crispy pickles

Thursday

Plum-stuffed pork loin with creamy gravy, roasted potatoes & tangy cabbage salad

Friday

Rosemary-glazed spring chicken with French potato salad, sweet beans,
crispy greens & roasted onions

Vegetarian of the week

Spiced roasted cauliflower with tomato and corn salsa, creamy yogurt,
tahini dressing, raw onion & cilantro

Bread serving

Freshly baked bread on a skewer with whipped butter 30

"Lilla starkölslunchen" – when life feels à la carte

We serve a glass on foot & a jug of beer filled with "Melleruds utmärkta pilsner

With that we'll serve a Thinly sliced beef with egg yolk cream and

grated horseradish, green beans & fries 299 kr

inc a jug of ice cold beer

À la carte

For those of you who have a little more time or just want to treat yourself

Snacks & small bites

Crispy garlic bread with grated parmesan 75

Crispy artichokes with hot jalapeño mayonnaise & freshly grated parmesan..... 135

Truffle bikini with pickled onions , truffle vinaigrette & parmesan..... 145

Traditional cheese craftsmanship from Italy

Served with rosted almonds, pickled green tomato, grated tomato & basil

Burrata 155

Buffalo mozzarella 135

Starters warm & cold

Truffle Egg with crispy kale, truffle hollandaise, butter-fried rye bread, and minu-
te-pickled rosé.....195

Deep-fried calamares with lemon & aioli.....145

Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon....165

Continuation>

Ask us about allergies!



Ruben Sandwich - the royalty of sandwiches

Toast Ruben with caraway-flavored sauerkraut, our Mustard blend, corned beef, melted cheese, pickels & french fries.....205

Carpaccio - dishes in thin slices to love

Blackened vitello tonnato.....195
Toast M Eriksson on beef with peccorino, egg yolk & smoked roe.....255

Salad

Blackened tuna with fennel seeds, boiled egg, creamy potato salad with dijonnaise, olives, capers & snap beans255
Gratined goat's cheese salad with roasted beetroot, pickled yellow beetroot, seed mix and kale salad245

Omelette - always on the menu

Omelette mushroom & truffle215
Omelette with smoked salmon & horseradish cream199
Omelette with smoked ham, spinach & parmesan199
French fries45

We love fresh spaghetti!

Spaghetti vodka with guanciale, garlic-flavored bread crunch, basil, and freshly grated Parmesan.....245
Cacio e pepe with parmesan & blanched pepper.....245

Mains

Swedish hash brown with classic condiments & 50g roe or seaweed caviar.....255/225
Swedish Beef Tartare with House of Parliament mayonnaise, pickled green tomato, crumbled Swedish hard cheese, French mustard, shallot rings & crispy sweet potato.....245
Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....249
Meatballs on veal with potato purée, cream sauce, lingonberries & pickled cucumber235
Steamed char fillet with smoked potato puree, brandied cod, creamy roe sauce & crudité on spring greens.....285

From the grill

Grilled Entrecote with smoked green asparagus, ramson butter, grilled lemon & house fries 299

Hornsgatan's cheese platter - a classic that works before, during or after dinner

Assorted cheeses with crackers, grapes, radishes & sweet marmelade.....155 / 265

Desserts

Vanilla ice cream with cognac-spiced caramel sauce95
Passion fruit sorbet.....75
white chocolate mouse, brownie browned butter nuts & seasonal berries110
Crème brûlée110

Something sweet - perfect for your coffee

Chocolate sardines.....45
Chocolate truffle.....40
Chocolate ball rolled in coconut.....45