

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

Monday

Braised beef brisket with creamy horseradish sauce,
honey-roasted root vegetables & fresh grated horseradish.

Tuesday

Baked saithe fillet "Grenoble" with beets, capers in browned butter, lemon,
chopped dill & herb-dressed potatoes.

Wednesday

"Cevapcici" with warm tomato salad, roasted pepper puree,
creamy kajmak & fried pita bread

Thursday

Grilled porchetta with fried potatoes, crumbled Parmesan, buttery gravy,
baked tomatoes & pickled onions

Friday

Easter Lunch

Vegetarian of the week

Socca with soft-steamed kale, crumbled goat cheese, roasted nuts,
Jerusalem artichoke chips & browned butter.

Bread serving

Freshly baked bread on a skewer with whipped butter 30

"Lilla starköslunchen" – 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 roasted almonds, pickled green tomato, grated tomato & basil
Burrata 155
Buffalo mozzarella 135

Starters warm & cold

Deep-fried calamares with lemon aioli.....145
Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon....165

Ruben Sandwich – The Royalty of sandwiches

Continuation>

Ask us about allergies!

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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 & asparagus255
Gratined goat's cheese salad with roasted beetroot, pickled yellow beetroot, seed mix and kale salad245

Omelette – always on the menu

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

We love fresh spaghetti!

Carbonara, pepper, parmesan, egg yolk.....235
Royal grilled lobster tail, buttered lobster stock, tomato, crispy bread.....299

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 handpicked cheeses

Délicse de bourgogne & truffle honey.....85
Almennäs Tegel & green tomato marmalade.....85
Påverås blue mold & sooted figs.....85
Cheese platter.....255

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