

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

Monday

Beef stroganoff à la curry, cardamom-scented rice, sautéed broccoli,
pickled rose salad topped with coriander.

Tuesday

Steamed West Coast fish with Sandefjord sauce, blue mussels, trout roe, and Pommes
Duchesse zucchini salad.

Wednesday

Sautéed lamb meatballs with tzatziki, roasted potatoes & grilled bell peppers.

Thursday

Baked pork fillet with light herb vinaigrette, Provençal herb salad,
roasted potatoes, & crumbled feta cheese.

Friday

Pan-fried chicken thigh fillet with tangy spinach salad, baked and pickled onions,
crispy "matchstick" potatoes, truffle cream & Parmesan.

Vegetarian of the week

Baked pointed cabbage with beluga lentils, pickled kale,
roasted almonds & buttery sauce.

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, asparagus & 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

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 & asparagus255
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!

Carbonara, pepper, parmesan, egg yolk.....235

Mains

Swedish hash brown with classic condiments & 50g roe or seaweed caviar255/225
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

Délicie 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

For you who loves restaurant life

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