

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

Monday

Sautéed beef brisket with wine-cooked sauerkraut, roasted root vegetables,
house mustard topped with freshly grated horseradish

Tuesday

Elderflower-poached salmon with crispy greens, summery beets,
butter-fried bread crisp & tangy herb mayonnaise

Wednesday

Cevapcici with warm liba bread, spicy ajvar, creamy yogurt & onion salad

Thursday

Herb-roasted pork tenderloin with crispy pomme duchesse,
fried spinach & hot béarnaise sauce

Friday

Midsummer Closed

Vegetarian of the week

Honey-glazed chèvre with creamy carrot purée, matchstick potatoes, browned butter,
Spanish almonds & dried black kale

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, 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 Entrecôte, semi-dried tomatoes, sautéed onions, béarnaise sauce, lemon & 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