

# HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

## Monday

Classic ratatouille with spicy chorizo, crumbled chèvre cheese, tangy parsley salad,  
and fragrant bread crumbs with honey

## Tuesday

Summer vegetables with baked Arctic char, ramsons hollandaise & grilled lemon

## Wednesday

Greek-style ground beef patties with tomato-scented bulgur salad,  
tzatziki & sweet carrot

## Thursday

Sautéed pork tenderloin with herb butter, fries & tomato salad

## Friday

Hornsgatan's Caesar salad with diced pork, Caesar dressing,  
croutons & plenty of Parmesan

## Vegetarian of the week

Sunny vegetable skewer with halloumi, served with warm liba bread & ricotta cream

## 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 & asparagus .....255  
Gratined goat's cheese salad with roasted beetroot, pickled yellow beetroot, seed mix and kale salad .....245

### Omelette - always on the menu

Omelette mushroom & truffle .....215  
Omelette with smoked salmon & horseradish cream .....199  
Omelette with smoked ham, spinach & parmesan .....199  
French fries .....45

### We love fresh spaghetti!

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

### 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 cucumber .....235  
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 sauce .....95  
Passion fruit sorbet.....75  
white chocolate mouse, brownie browned butter nuts & seasonal berries .....110  
Crème brûlée .....110

### Something sweet - perfect for your coffee

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