

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 145

Monday

Beef goulash with roasted pepper salad, pickled cucumber,
fried potatoes, & smetana (sour cream)

Tuesday

West Coast fish "Grenoble" with buttery turned potatoes, lemon, and dill

Wednesday

Veal meatballs with honey-roasted root vegetables,
creamy green pepper sauce, & tangy pointed cabbage

Thursday

Crispy pork schnitzel, green beans, parsley butter, capers, lemon & fried potatoes

Friday

Roasted Swedish chicken with creamy tarragon cream cheese, potato wedges,
& buttered chicken stock

Vegetarian of the week

Butter and chili-fried gnocchi with salvia, padrón peppers, and grated Parmesan

Bread serving

Bread on a skewer with whipped butter 20

"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 grilled veal schnitzel with herb and garlic butter, sweet
peas & potato wedges
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
Fried corn with creamy kimchi 125
Toast "bikini" on sobrasada & chèvre 135

Traditional cheese craftsmanship from Italy

Served with a bit of grated tomato, basil & olive oil
Burrata 145
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!



Breakfast for champions – served the whole day

Crispy toast with fried egg & a Bloody Mary199

Carpaccio – dishes in thin slices to love

Blackened vitello tonnato.....175

Toast M Eriksson on beef with peccorino, egg yolk & smoked roe.....65

Salad

Blackened tuna with fennel seeds, boiled egg, creamy potato salad with dijonaise, olives, capers & snap beans255

Grilled chicken skewer with Southern European pearl couscous salad, pickled chilli & lime yogurt235

Omelette – always on the menu

Omelette plain with a green salad.....165

Omelette with smoked salmon & horseradish cream199

Omelette with smoked ham, spinach & parmesan199

French fries45

We love fresh spaghetti!

Pasta Marsala with cream, marsala wine, fried sage & herb crisp.....245

Cacio e pepe with parmesan & blanched pepper.....225

Zucchini pasta, oyster mushroom & Straccitella.....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

Baked Arctic Char Fillet with creamy cauliflower puree, pickled vegetable symphony, buttered seafood sauce, and roasted hazelnuts.....279

From the grill

Grilled entrecôte 250 grams with haricot verts, béarnaise sauce & french fries299

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

Meringue Sundae with warm chocolate sauce, vanilla ice cream, freshly whipped cream, & fried banana.....105

Crème brûlée110

Something sweet – perfect for your coffee

Chocolate sardines.....45

Chocolate truffle.....40

Chocolate ball rolled in coconut.....45