

HORNS GATAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 145

Monday

Basil-scented beef ragu with risoni, baby spinach, basil cream & roasted pistachios

Tuesday

Saffron-scented fish stew with shrimp, fennel, crispy croutons & garlic mayonnaise

Wednesday

Lamb meatballs with creamy cucumber, pearl couscous salad
arugula & spicy harissa dressing

Thursday

Fried Swedish pork with creamy onion sauce, tangy pointed cabbage & turned potatoes

Friday

Roasted Swedish chicken with steamed broccoli, buttery sauerkraut
& creamy mustard sauce

Vegetarian of the week

Cauliflower nuggets with citrus yogurt, tahini dressing, cilantro & pickled red onion

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
Crispy artichokes with hot jalapeño mayonnaise & freshly grated parmesan..... 125
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 145
Buffalo mozzarella 135

Starters warm & cold

Truffle Egg with crispy kale, truffle hollandaise, butter-fried rye bread, and minute-pickled rosé.....195
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, oil mustard blend, corned beef, melted cheese, pickels & french fries.....199

Carpaccio – dishes in thin slices to love

Blackened vitello tonnato.....195

Toast M Eriksson on beef with peccorino, egg yolk & smoked roe.....245

Salad

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

Grilled iberioc salad with pickled vegetables, romesco sauce, gremolata, almonds & onion crust245

Omelette – always on the menu

Omelette mushroom & truffle215

Omelette with smoked salmon & horseradish cream199

Omelette with smoked ham, spinach & parmesan199

French fries 45

We love fresh spaghetti!

Spaghetti Vodka with guanciale, garlic-flavored bread crunch, basil, and freshly grated Parmesa.....245

Cacio e pepe with parmesan & blanched pepper.....245

Zucchini pasta, oyster mushroom & Straccitella.....245

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 chips105

Crème brûlée110

Something sweet – perfect for your coffee

Chocolate sardines.....45

Chocolate truffle.....40

Chocolate ball rolled in coconut.....45