

# HORNS GÅTAN

KVARTERSKROG & BARSERVERING

LUNCH SERVING UNTIL 3 P.M

Plat du jour 145

## Monday

Shoemaker's box with creamy mashed potatoes, butter-fried leeks & crispy bacon.

## Tuesday

Creamy fish fricassée with Arctic char, Duchesse potatoes, steamed green peas, seasonal root vegetables, and hand-peeled shrimp.

## Wednesday

Freshly fried lamb meatballs with tomato sauce, arugula and parsley salad & couscous.

## Thursday

Crispy pork schnitzel with anchovy and caper butter, green beans, crispy potatoes & lemon.

## Friday

Swedish chicken thigh fillet with roasted corn salsa, spicy chili mayonnaise, fried potato wedges, cilantro & onion salad.

## Vegetarian of the week

Vegetarian pot au feu with artichokes, baked tomatoes, crispy Jerusalem artichokes, herb pistou, pickled root vegetables & grated aged Parmesan.

## 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 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..... 135  
Truffle bikini with pickled onions , truffle vinaigrette & parmesan..... 145

## Traditional cheese craftsmanship from Italy

Served with rosted almonds, pickled green tomato, grated tomato & basil  
Burrata ..... 155  
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

Continuation>

Ask us about allergies!



#### Ruben Sandwich – The Royalty of sandwiches

Toast Ruben with caraway-flavored sauerkraut, our Mustard blend, corned beef, melted cheese, pickles & 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

Blackned tuna with fennel seeds, boiled egg, creamy potato salad with dijonnaise, olives, capers & snap beans .....255  
Grilled iberioc salad with pickled vegetables, romesco sauce, gremolata, almonds & onion crust .....245

#### Omelette – always on the menu

Omelette muchroom & truffle .....215  
Omelette with smoked salmon & horseradish cream .....199  
Omelette with smoked ham, spinach & parmesan .....199  
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  
Zucchinipasta, oyster mushroom & Straccitella.....245

#### 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  
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 fries .....299

#### 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 sauce .....95  
Passion fruit sorbet.....75  
Meringue Sundae with warm chocolate sauce, vanilla ice cream, freshly whipped cream, & fried banana chips .....105  
Crème brûlée .....110

#### Something sweet – perfect for your coffee

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