

HORNS GATAN

KVARTERSKROG & BARSERVERING

BRÅKFEST - A WHOLE EVENING 1 ABOUT 6-7 SERVINGS
- THE WAY WE EAT, DRINK & MESS AROUND WHEN WE GO OUT TO THE PUB

MENU - 695/PER GUEST

WE LET THE FOOD COME OUT OF THE KITCHEN AT A REASONABLE PACE SO WE HAVE TIME TO DRINK PROPER-
LY, MAYBE SECRETLY SMOKE A CIGARILLO OUTSIDE, OR TELL A BETTER ANECDOTE.

1: WE START WITH A SELECTION OF SMALL DISHES - BOTH HOT AND COLD.

2: NEXT, WE CONTINUE WITH THIN SLICES OF HAM AND ARTISANAL CHEESE FROM ITALY.

3: THEN, A PLATTER OF WARM MIXED MUSSELS SWIMMING IN PARSLEY AND GARLIC.

NOW, A TINI MARTINI FROM THE BAR!

4: SPAGHETTI: TONIGHT'S CHOICE.

5: TIME FOR THE EVENING'S MEAT OR FISH - OR MAYBE BOTH?

6: WE'RE FULL NOW, BUT A LITTLE CHEESE ALWAYS GOES WELL WITH THE LAST WINE!

7: WE FINISH WITH A CREAMY SORBET.

WITH THE COFFEE, WE SERVE SOME CHOCOLATE.

WE'RE HAPPY TO RECOMMEND DRINKS FOR THE EVENING... ARE YOU CRAVING GOOD, BETTER, OR THE BEST?

NOW THAT THE MEAL IS FINISHED, FOR THOSE WHO PROMISED AN EARLY DEPARTURE, IT'S TIME TO HEAD
HOME. THE REST OF US HEAD TO THE BAR, WHERE THE DRINKS LIVE...

À la carte

Bread serving

Bread on a skewer with whipped butter30

Snacks & other tidbits

Mallorca mix of mixed nuts & almonds..... 85

Polish pickles with soured cream and a touch of honey 95

A glass jar with banderillas (pickled vegetables & olives)..... 75

Crispy garlic bread with grated aged Italian hard cheese 75

Olives from Spain in a glass jar

Medium-sized green Manzanilla olives.....75

Medium-sized green olives stuffed with anchovies.....75

Large green Gordal olives.....75

Medium-sized black Cuquillo olives.....75

Seafood bar

Lots of lovely fresh seafood & oysters, feel free to check the counter or ask for the menu

Smaller dishes on plates & platters

Provençal baked snails with bread for dipping in butter 195

Jamon Iberico croquette..... 145

Fried corn with creamy kimchi 125

"Bikini" toast with serrano ham and manchego cheese 135

Continuation>

Ask about allergies!



Artisan fresh cheese from Italy

Burrata with grated tomato, basil & olive oil.....165

Warm & cold starters

Grilled green asparagus with lemon & garlic butter.....195

Crispy toast Skagen with house-smoked rum.....225/345

Fried calamari with lemon & black aioli.....165

Grilled octopus a la gallega with lemon aioli.....175

House special Spanish ham from Grand Gourmet in thin slices.....185

Carpaccio – thin slices of beloved starters

Toast M Eriksson with beef, pecorino, egg yolk & house-smoked rum.....255

Breakfast for champions – served all day

Crispy toast with fried egg & a Bloody Mary.....199

Salad

Fennel-Halved Tuna with Boiled Egg, Creamy Potato Salad, Olives, Capers & Green Beans.....265

Grilled Chicken Skewer with Southern European Pearl Couscous Salad,

Pickled Chili & Lime Yogurt.....245

Egg omelette – always on the menu

Plain omelette with greens.....185

Omelette with creamy Mushrooms & truffle pecorino.....235

Omelette with smoked ham, spinach & parmesan.....225

French fries (Pommes Frites).....45

Today's catch from our fishmonger & friend Stoffe

Vesterhavs fish & chips with Danish remoulade and gin-pickled gherkin.....245

We love fresh spaghetti!

Summer truffle and yellow chanterelles265

Gamberi, the sea's knights.....275

Vongole in parsley and garlic for the sake of love.....289

Main courses

Crispy potato rösti with classic toppings & 50g of lumpfish roe.....275

Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....249

Veal meatballs with mashed potatoes, cream sauce, lingonberry jam & sweet pickled cucumber.....255

Steamed Arctic Char with Cauliflower Puree, Lobster Beurre Blanc,

Roasted Cauliflower & Endive Salad.....345

Evening's grilled meats

Weekly Meat on Plank, Béarnaise Sauce, Duchess Potatoes & Butter-Glazed Carrots.....325

Hornsgatan's cheese platter – a classic suited before, during, and after dinner

Cheese with crackers, grapes, radishes & sweet jam.....249