

HORNS GATAN

KVARTERSKROG & BARSERVERING

BRakfast - 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 & small bites

Herb & lemon marinated olives..... 75
Rosted corn with nutmix..... 60
Banderillas 15 / piece
Boquerones 75
Truffle salami 95
Pimientos de padron with spicy sesame-& ginger seasoning..... 75
Snack cucumber..... 69

Seafood bar

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

Smaller dishes on plates & platters

Crispy garlic bread with grated parmesan 75
Charcuteries with crositini & salty cornichons 185
Crispy artichokes with hot jalapeño mayonnaise & freshly grated parmesan 135
Truffle bikini with pickled onions, truffle vinaigrette & parmesan..... 145

Traditionall cheese craftsmanship from Italy

Roasted almonds, pickled green tomato & grated tomato, basil

Burrata 155
Buffalo mozzarella 145

Continuation>

Ask about allergies!



Starters warm & cold

Salt and pepperSquid & black pepper emulsion.....	145
Matjes herring with whipped smetana, browned butter, crispy rye bread, västerbotten cheese, red onion & potatoes.....	145
Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon.....	165

Carpaccio – dishes in thin slices to love

Vitello tonnato	
with spice-fried tuna, grated parmesan and deep-fried capers arugula & citrus yoghurt.....	195
Toast M Eriksson on beef with peccorino,egg yolk & smoked roe.....	255

Ruben Sandwich – The Royalty of sandwiches

Toasted Ruben.....	205
with caraway-flavored sauerkraut,our Mustard blend, corned beef, melted cheese,pickels & fries	

Salad

Blackened Tuna with fennel seeds.....	255
served with boiled egg, creamy potato salad with dijonnaise, olives, capers & asparagus	
Gratined goat's cheese salad... ..	225
with roasted beetroot, pickled yellow beetroot, seed mix and kale salad	

Omelette – always on the menu

Omelette Mushroom & truffle	215
Omelette with smoked salmon and horseradishcream.....	199
Omelette with smoked ham, spinach & ricotta	199
French fries	45

Today's catch from our fishmonger & friend Stoffe

Fish gratin on torbey sole, char & clams	245
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We love fresh spaghetti!

Carbonara, pepper, parmesan, egg yolk.....	235
Vongole mussels,chili & garlic.....	245

Mains

Swedish hash brown with classic condiments and 50g roe or seaweed caviar.....	255/225
Steamed char fillet.....	285
with smoked potato puree, brandied cod, creamy roe sauce and crudité on spring greens	
Swedish Beef Tartare.....	245
with House of Parliament mayonnaise, pickled green tomato, crumbled Swedish hard cheese, French mustard, shallot rings & sweet potato crisp	
Classic steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....	249
Meatballs on veal with potato purée, cream sauce, lingonberries & pickled cucumber.....	235

Tonight's meat from the grill

Grilled Entrecote with smoked green asparagus, ramson butter, grilled lemon & house fries....	299
Confit Swedish pork loin.....	245
with creamy green pea puree, pickled apple, buttered calvados sauce, crispy Jerusalem artichoke	
Grilled Lamb Roast with southern French.....	265
ratatouille, chorizo, and fried small green peppers	

Desserts

We have alot of sweet before or after the coffee, ask for the dessert menu

For you who loves restaurant life

Ask about allergies!