

HORNS GATAN

KVARTERSKROG & BARS SERVERING

BIG NIGHT –

THE WAY WE OURSELVES LIKE TO DRINK & EAT WHEN WE GO OUT

We're letting the food come out of the kitchen at a good pace,
so we have time to drink, maybe secretly have a smoke or tell an anecdote

Big night – 695

We're starting off with some cold smaller dishes,
keep on going with some warmer,
continues with thin slices & Italian cheese
A platter with hot clams swimming in parsley & garlic
Now: a TINI MARTINI from our bar
Spaghetti of the night
Time for the meat or fish of the evening - or maybe both
Now we're full, but a little cheese is always great with the last wine
We're finishing off with some creamy sorbet
with the coffee we'll serve some chocolate

Now we're done with the food, time to go home those of
you who have promised an early night,
the others keep on in the bar where all the drinks live ...

We would love to help you with the wine - good, better or best!
À la carte

Bread serving

Bread on a skewer with whipped butter 30

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
Lobster croquette, green peas, browned butter,
lobster emulsion & grated parmesan145

Continuation>

Ask about allergies!

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Traditionall cheese craftsmanship from Italy

Burrata 155
Buffalo mozzarella 145
 Roasted almonds, pickled green tomato &
 grated tomato, basil

Starters warm & cold

Salt and pepper Squid & 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** with caraway-flavored sauerkraut,our
 Mustard blend, corned beef, melted cheese,
 pickels & french fries.....205

Salad

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

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

We love fresh spaghetti!

Carbonara, pepper, parmesan, eggolk..... 235
Vongole mussels,chili & garlic..... 245
Royal grilled lobster tail, buttered lobster
 stock, tomato, crispy bread..... 299

Mains

Swedish hash brown with classic condiments
 and 50g roe or seaweed caviar 255/225
 Steamed **char fillet** with smoked potato puree,
 brandied cod, creamy roe sauce and crudité on
 spring greens.....285
Swedish Beef Tartare with House of Parliament may-
 onnaise, pickled green tomato, crumbled Swedish
 hard cheese, French mustard, shallot rings &
 sweet potato crisp.....245
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** with creamy green pea pu-
 ree, pickled red apple, buttered calvados sauce,
 crispy Jerusalem artichoke245
Grilled Lamb Roast with southern French
 ratatouille, chorizo, and fried small green pep-
 pers.....265

Hornsgatan's handpicked cheeses

Délicse de bourgogne & truffle honey.....85
 Almennäs Tegel & green tomato marmalade.....85
 Påverås blue mold & sooted figs.....85
 Cheese platter.....255

Desserts

Apple pie with ginger, cinnamon & vanilla
 icecream..... 115
 Passion fruit **sorbet**75
Churros with hazelnutcream 110
white chocolate mouse,brownie, browned butter, nuts
 & seasonal berries..... 110
Crème brûlée 110
Vanilla ice cream with Cognac-spiced
 caramel sauce..... 95

Something sweet – perfect for your coffee

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