

# 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 parmesan ..... 145

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  
**Truffle Egg** with crispy kale, truffle hollandaise,  
 butter-fried rye bread, and minute-pickled rosé  
 .....135  
**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 & snap beans ..... 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!

**Cacio e pepe** pecorino, pepper..... 225  
**Vongole** mussels, chili & garlic..... 245  
**Vodka** Tomato souse, guanicaie..... 245

## Mains

**Swedish hash brown** with classic condiments  
 and 50g roe or seaweed caviar ..... 255/225  
 steamed **Char fillet** with brandied creamy roe sauce  
 crispy radishes & fennel.....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 Ribeye Steak** (250g) with green beans,  
 béarnaise sauce, gravy, and French fries.....299  
**Butter-Fried Venison Roast** with creamy celeriac  
 puree, tangy autumn pumpkin, sweet black cur-  
 rants, crispy Jerusalem artichoke, and red wine  
 sauce.....275  
**Grilled Lamb Roast** with southern French  
 ratatouille, chorizo, and fried small green pep-  
 pers.....265

## Hornsgatan's cheese platter – a classic that works before, during or after dinner

Assorted cheeses with crackers, grapes,  
 radishes & sweet marmelade

155 / 265

## 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