

# 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 ..... 20

### Snacks & small bites

Herb & lemon marinated olives..... 75  
Salt roasted almonds from the mountains of the Mediterranean sea..... 55  
Banderillas ..... 15 / piece  
Boquerones ..... 75  
Truffle salami ..... 95  
Pimientos de padron with spicy sesame-& ginger seasoning..... 75  
Snack cucumber..... 69

Thonight's oysters are served on crushed ice -  
we'll have a look in the bar what's available

### Smaller dishes on plates & platters

Crispy garlic bread with grated parmesan ..... 75  
Charcuteries with crostini & salty cornichons ..... 185  
Fried corn with creamy kimchi ..... 125  
Toast "bikini" on sobrasada & chèvre ..... 135  
Crab cakes ..... 125

Continuation>

Ask about allergies!

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## Traditionall cheese craftmanship from Italy

Served with a bit of grated tomato, basil & olive oil

**Burrata** ..... 135

**Buffalo mozzarella** ..... 145

## Starters warm & cold

Deep-fried **calamares** with lemon & aioli ..... 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

Grilled **Octopus** with spicy pepper emulsion, spiced pickled winter tomatoes, dukkah, and chili oil..... 145

## Carpaccio – dishes in thin slices to love

Blackened veal **vitello tonnato** ..... 175

**Toast M Eriksson** on beef with peccorino, egg yolk & smoked roe ..... 245

## Breakfast for champions – served the whole day

Crispy **toast** with fried egg and a Bloody Mary

199

## Salad

Blackened **tuna** with fennel seeds served with boiled egg, creamy potato salad with dijonnaise, olives, capers & snap beans ..... 255

Grilled **chicken** skewer with Southern European pearl couscous salad, pickled chilli & lime yogurt ..... 235

## Omelette – always on the menu

**Omelette plain** with a green salad ..... 165

**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** ..... 225

**Vongole** ..... 245

**Marsala** ..... 245

**Zucchini**..... 245

## Mains

**Swedish hash brown** with classic condiments and 50g roe or seaweed caviar ..... 255/225

Baked **Arctic Char** Fillet with creamy cauliflower puree, pickled vegetable symphony, buttered seafood sauce, and roasted hazelnuts..... 279

**Swedish Beef Tartare** with House of Parliament mayonnaise, pickled green tomato, crumbled Swedish hard cheese, French mustard, shallot rings & crispy sweet potato..... 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 currants, crispy Jerusalem artichoke, and red wine sauce..... 275

**Grilled Lamb Roast** with southern French ratatouille, chorizo, and fried small green peppers..... 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

Caramelized Warm **Tarte Tatin** with roasted hazelnuts and a scoop of vanilla ice cream..... 115

Passion fruit **sorbet** ..... 75

**Churros** with hazelnutcream ..... 110

**Meringue Sundae** with warm chocolate sauce, vanilla ice cream, freshly whipped cream, and fried banana ..... 105

**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