

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

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

Continuation>

Ask about allergies!



Traditionall cheese craftsmanship 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
Green asparagus with poached egg, browned-butter hollandaise, Spanish ham & crispy leek 195
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

Seared tuna with lime-marinated cucumber, sesame mayonnaise, pickled chilli & cilantro 165
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
Puttanesca..... 245

Mains

Butter-fried gnocchi with zucchini, fried black kale, roasted seeds, and rosemary topped generously with Parmesan 225
Swedish hash brown with classic condiments and 50g roe or seaweed caviar 255/225
Char with sautéed summer vegetables, asparagus beurre blanc, dill oil, crispy leek & fennel crudité..... 279
Steak tartar with truffle mayonnaise, pickled shallots, hazelnuts, crispy Jerusalem artichoke & french fries 249
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 entrecôte 250 grams with haricot verts, béarnaise sauce & french fries 299

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

Assorted cheeses with crackers, grapes, radishes & sweet marmelade
155 / 265

Desserts

Swedish strawberries tossed in mint served with vanilla ice cream & crispy flarn..... 135
Warm rhubarb- & strawberry pie with Vanilla ice cream 105
Passion fruit sorbet 75
Churros with hazelnutcream 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