

BRASSERIE

— HÖTORGET —

L'APÉRITIF

CHAMPAGNE M. GONET LES VARLAN	195
CAVA GRAND BUQUE	145
KIR CLASSIC	155
COCKTAIL GINONINO -gin, mint, ginger.....	170

HORS D'ŒUVRES

OLIVER	65
JAMBON DE BAYONNE	95
BRIE DE MEAUX & HOUSE PRESERVE	95
MEDITERRANIAN SARDINES	115
with grilled bread & lemon	
TARTE FLAMBÉ	125
with crème fraiche, västerbottens-cheese, lardons & pickled white onion	

ENTRÉES

TARTARE MAISON	165
Steak tartar with pickled shalotts, roasted shallot mayonnaise, deep fried capers, grated parmesan & salad	
ESCARGOTS PROVENÇALE	135
snails with garlic & herbs	
CHÈVRE CHAUD	145/215
with pears & walnuts	
CHANTERELLE TOAST	175
creamed chanterelles, pickled white onion, parmesan & parsley	

PAIN À L'AIL

GRILLED BREAD "CAFÉ DE PARIS"
with grated parmesan

75

PLATS

PLATS D'OMELETTES

SMOKED HAM & VÄSTERBOTTENS-CHEESE	185
COLD SMOKED SALMON, CREAM CHEESE & SPINACH	195
CREAMED MUSHROOMS & VÄSTERBOTTENS-CHEESE	185
FRENCH FRIES WITH YOUR OMELETTE	35

PLATEAU DE FÊTE



A FEAST FOR TWO

Entrecôte, lamb & chicken from the grill, served with chef's selection of sauces, salads & french fries

675 for two

TARTARE MAISON	265
Steak tartar with pickled shalotts, roasted shallot mayonnaise, deep fried capers, parmesan, salad & french fries	

BAKED CHAR	325
with pan fried chanterelles, petit pois, beurre blanc & new potatoes	

RATATOUILLE PROVENÇE	235
with goats cheese , crispy panisse & herb salad	

GRILLED LAMB SKEWER "MARSEILLE"	295
with haricot verts, cucumber, walnut, harissa cream & french fries	

MOULES FRITES

WHITE WINE, CREAM, HERBS, AIOLI
& FRENCH FRIES

245

ENTRECÔTE "AU POIVRE"	355
black pepper & brandy cream sauce, haricot verts & french fries	

VEAL MEATBALLS	245
with potato purée, cream sauce, lingonberries & pickled cucumber	

BUTTER FRIED CHICKEN	275
with white wine sauce, tarragon, mire poix & roasted garlic potato purée	

TOAST PELLE JANZON	295
"beef carpaccio" on butter fried toast, bleak roe, red onion, egg yolk & french fries	

LE DESSERT

CRÈME BRÛLÉE	95
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NECTARINE FLAMBÉE	135
with white chocolate ganache, amaretto, almond & rosemary	

PROFITEROLES	125
petit choux with vanilla ice cream & hot chocolate sauce	

TODAY'S ICE CREAM / SORBET	45
CHOCOLATE BALL WITH GRATED COCONUT	45
CHOCOLATE TRUFFLE	65

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WINE BY THE GLASS

SPARKLING WINE

NV MICHEL GONET FRAVAUX 'LE VARLAN' Champagne, Blanc de Noirs	195/915
NV CAVA GRAN BUQUE, BODEGAS LOPEZ MORENAS, Extremadura/Spain, Blend	145/765

WHITE BY THE GLASS

2023 DOM. DE LA PEPIÈRE, MUSCADET SUR LIE Loire/France, Melon de Bourgogne	155/710
2023 CHAMPALOU VOUVRAY Loire/France, Chenin Blanc	170/765
2024 CHABLIS "SAINTE CLAIRE" JM BROCARD Chablis/France, Chardonnay	165/750
2023 BOURGOGNE CHARDONNAY ALEXANDRE GAUVIN Bourgogne, France, Chardonnay	175/780
2024 KIRCHENPFAD RIESLING KABINETT (OFF DRY) WEINGUT LEITZ Rheingau/Germany	155/710
2024 RIESLING LANGENLOIS TROCKEN WEINGUT RABL Kamptal/Austria, Riesling	165/750
2024 DONIENE GORRONDONA Txakolina/Spain, Hondarrabi	155/710
2023 ASSYRTIKO ALEPOTRYPA HATZIMICHALIS Atalanti Valley/Greece, Assyrtiko	155/710
2022 M.B.C. CHARDONNAY MORGAN BAY CELLARS Napa Valley/USA, Chardonnay	170/745

ROSÉ BY THE GLASS

2024 LAURENT MIQUEL ROSÉ LAURENT MIQUEL Lanquedoc-Roussillon/France, Blend	155/710
2024 "M" DE MINUTY ROSÉ CHATEAU MINUTY Provence/France, Blend	155/710

RED BY THE GLASS

2023 BOURGOGNE PINOT NOIR ALEXANDRE GAUVIN Bourgogne, France, Pinot Noir	170/765
2022 SYRAH-GRENACHE, FREDERIC REVERDY, FERRATON Rhône/France, Blend	155/710
2022 CHATEAU DE LA LIQUIÈRE FAUGÈRES Faugères-Lanquedoc/France Blend	160/730
2022 PINOT NOIR TROCKEN WEINGUT ZIEREISEN Baden/Germany, Pinot Noir	155/710
2024 LANGHE NEBBIOLO ALBERTO BALLARIN Piedmont/Italy, Nebbiolo	155/710
2021 CARLIN DE PAOLO BARBERA'ASTI SUPERIORE Piedmont/Italy, Barbera	160/730
2021 RIOJA CRIANZA BAIGORRI Rioja/Spain, Tempranillo	170/765
2019 BLACK STALLION CABERNET SAUVIGNON, MAGNUM, California/USA	170/1530
2023 WEEMALA PINOT NOIR LOGAN WINES Orange/Australia, Pinot Noir	165/750

BEER

DRAUGHT

Meteor Lager (fra) 30 cl 4,5%	78
Meteor Blanche (fra) 30 cl 4,7 %	78
Gotlands Sleepy Bulldog Pale Ale (swe) 30 cl 4,8 %	88
Omaka A.K.A.I.P.A. (swe) 30 cl 6,2 %	79
Guest Tap 30 cl	Ask us for details

CANS & BOTTLES

Stockholm Brewing co Stockholm Lager, (swe) 4,7 % 33 cl	90
Stockholm Brewing Co Bright Light Pale Ale Gluten Free (swe) 5,5 % 33 cl	90
To Øl Snublejuce Session IPA (den) 4,5 % 33 cl	90
Omnipollo Zodiak IPA 6,2 % 33 cl	110
Omnipollo Levon Belgian Pale Ale (bel) 6,5 % 33 cl	90

CIDER

Galipette Cidre Brut (fra) 4,5%	95
Briska Pear Cider (swe) 4,5%	85

NON ALCOHOLIC

BEER

Melleruds Non-Alcoholic Pilsner (swe) 0,5%	56
Easy Rider Bulldog IPA (swe) 0,4%	59
To Øl Implosion Pale Ale (den) 0,3 %	62

WINE

Oddbird Blanc de Blanc Sparkling (swe) 0,0%	90
Leitz Einz, Zwei, Zero Riesling (ger) 0,0% Glass	65

SODAS

Hötorgets Homemade Classic Lemonade	69
Non-Alcoholic Cocktail	89
Two Face Gnome/Beaver Xava 0,0 % 20 cl slim can (swe)	75
Stockholm Brewing Co Cherry/Black Currant Lemonade (swe)	55
Stockholm Brewing Co Lingonberry Soda	55
Coca Cola/Zero	44
Sparkling Water	40