

# HORNS GÅTAN

KVARTERSKROG & BARSERVERING

## BRUNCH SERVING

### Bread serving

Bread on a skewer with whipped butter 20

### Snacks

Pimientos de padron with spicy lemon salt 75

Toast "bikini" with sobrasada & goat cheese 135

Truffle salami 95

Olives & almonds from the mountains around the Mediterranean 75

Fried frog legs with blue cheese dip 145

Fried calamares with smoked bell pepper aioli 135

### Oysters of the weekend, served on an ice bed with classic condiments

-Daily price-

### Poached egg dishes with hollandaise & butter fried bread

Egg Benedict – spinach & smoked ham 185

Egg Florentine royale – spinach, smoked salmon & lavaret roe 225

Egg, spinach & avocado 185

### Omelette – always on the menu

Omelette plain with side salad 165

Omelette with truffle creamed mushrooms 189

Omelette with smoked ham, spinach & ricotta 199

French fries 35

### Breakfast for champions – served all day

Crispy toast with fried egg & a bloody Mary 199

### Croissant

Plain 35

Smoked salmon & creamy avocado 155

Classic swedish "skagenröra" & avocado 175

Grilled croissant with cheese & ham 145

### Starters

Baked and boiled beetroots with goat cheese, crispy kale & salty pumpkin seeds 175

Toast M Eriksson on fillet of beef, pecorino, egg yolk & smoked roe 245

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## BRUNCH SERVINGS

### Mains

- Grilled root vegetables with roasted zucchini-& chickpea cream,  
pickled beetroots & salsa verde 225
- Veal meatballs with potato puré, cream sauce, lingon berries & cucumber 235
- Baked char with sandefjord sauce, potatoes, trout roe & salsify 299
- Grilled entrecôte 250g with haricots verts, bearnaise sauce & french fries 299
- Charred tuna with salad, olive chimichurri, potatoes & pickled artichoke 255
- Swedish hash brown with classic sides & lavaret roe 50g 255 or sea weed caviar 50g 225

### Steak tartar

- served with french fries

- Steak tartar with flavours from Provence, dijonnaise & tomato sallad 249
- Steak tartar with truffle mayonnaise, pickled chantarelles, roasted hazelnuts  
& crispy Jerusalem artichoke 249

### Hornsgatans cheese platter

Various cheeses with sweet marmalade, grapes, radish & crackers 129/179/249

### Desserts

- Apple pie with vanilla-& cinnamon cream 125
- Sorbet of the day 45
- American pancake with chocolate crumble, sorbet with wild berries & mascarpone cream 120
- Churros with vanilla dip 95
- Crema catalana with citrus confit 110
- Vanilla ice cream with warm Liqor 43- chocolate sauce 95
- Croissant with mascarpone cream & nutella 95

### Small, sweet and perfect to your coffee

- Chocolate truffle 40
- Chocolate ball with coconut flakes 42
- Chocolate sardines 45

Allergies? Ask your waiter for guidance!