

# HORNS GATAN

KVARTERSKROG & BARS SERVERING

## LUNCH SERVING

### Plat du jour 145

Served until 15:00

#### Monday

Breaded pork schnitzel with caper & anchovy butter, gravy & French potato salad

#### Tuesday

Porkbelly with creamy onion sauce, boiled potatoes & lingonberries

#### Wednesday

Spicy Salisburysteak with spicy ratatouille, herb smetana & oven-roasted potatoes

#### Thursday

Fish & chips on seith with Danish remoulade sauce, green peas & French fries

#### Friday

Oven-baked chicken with creamy mushroom & truffle risotto, velouté & pickled onions

#### Vegetarian of the week

Carrots tossed in butter & beets with creamy beetroot puree,  
browned butter & salt-roasted pumpkin seeds

#### Bread serving

Bread on a skewer with whipped butter ..... 20

#### "Lilla starkölslunchen" – when life feels à la carte

We serve a glass on foot & a jug of beer filled with "Melleruds utmärkta pilsner  
With that we'll serve a grilled veal schnitzel with café de Paris butter, sweet peas  
& potato wedges  
299 kr inc a jug of ice cold beer

#### À la carte

For those of you who have a little more time or just want to treat yourself

#### Snacks & small bites

Crispy garlic bread with grated parmesan ..... 75  
Fried corn with creamy kimchi ..... 125  
Toast "bikini" on sobrasada & chèvre ..... 135

#### Traditional cheese craftsmanship from Italy

Served with a bit of grated tomato, basil & olive oil  
Burrata ..... 145  
Buffalo mozzarella ..... 135

#### Starters warm & cold

Puff pastry with baked beets, gratinated chèvre & crispy pumpkin seeds ..... 145  
Deep-fried calamares with lemon & aioli ..... 145  
Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon ...165

#### Breakfast for champions – served the whole day

Crispy toast with fried egg & a Bloody Mary ..... 199

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## **Carpaccio – dishes in thin slices to love**

Blackened vitello tonnato .....	175
Rainbow salmon with bouillabaisse-dressing, smoky anchovies, coriander, jalapeño & cucumber.....	245
Toast M Eriksson on beef with peccorino, egg yolk & smoked roe .....	165

## **Salad**

Blackened tuna with fennel seeds, kale, baked pumpkin, creamy chèvre, pumpkin seeds & thyme vinaigrette .....	255
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## **Omelette – always on the menu**

Omelette plain with a green salad.....	165
Omelette with chantarelles & Västerbottens cheese .....	189
Omelette med smoked ham, spinach & ricotta .....	199
French fries .....	45

## **We love fresh spaghetti!**

Pesto & garlic grilled zucchini .....	245
Carbonara .....	225
Bianco with black truffle .....	245

## **Mains**

Sautéed sugar snaps with romesco, feta cheese, semi dried tomatoes & almonds .....	225
Swedish hash brown with classic condiments & 50g roe or seaweed caviar.....	255/225
Steak tartar with truffle mayonnaise, pickled shallots, hazelnuts, Jerusalem artichoke & french fries.....	249
Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries...249	
Meatballs on veal with potato purée, cream sauce, lingonberries & pickled cucumber..235	
Char with potato- & jerusalem artichoke purée, browned butter, hazelnuts, Arënkha caviar & pickled cucumber.....	279

## **From the grill**

Grilled entrecôte 250 grams with haricot verts, béarnaise sauce & french fries ....	299
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## **Hornsgatan's cheese platter – a classic that works before, during or after dinner**

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

Apple pie with vanilla ice cream .....	125
Passion fruit sorbet .....	75
Churros with vanilla dip .....	110
Crème brûlée .....	110
Chocolate mousse with chocolate crumble .....	95

## **Something sweet – perfect for your coffee**

Chocolate sardines .....	45
Chocolate truffle .....	40
Chocolate ball rolled in coconut .....	42