

# 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  
Gratinated clams with herb-fried bread crumbs ..... 135  
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  
 Puff pastry with baked beets, gratinated  
 chèvre & crispy pumpkin seeds ..... 145  
 Blackened pulpo with spicy chorizo,  
 artichoke & herb-fried bread crumbs ..... 195  
 Spanish ham from Grand Gourmet in thin slices  
 with salty, sweet & spicy melon..... 165

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

Rainbow salmon with bouillabaisse-dressing, smoky  
 anchovies, coriander, jalapeño & cucumber .... 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**

Blackned tuna with fennel seeds, kale, baked  
 pumpkin, creamy chèvre, pumpkin seeds and  
 thyme vinaigrette ..... 255

**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  
 Omelette with grilled vegetables & parmesan... 179  
 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  
 Ragù with green peas & parmesan ..... 245  
 Rosted tomatosauce with burrata ..... 245

**Mains**

Sautéed sugar snaps with romesco, feta cheese,  
 semi dried tomatoes & almonds ..... 225  
 Swedish hash brown with classic condiments  
 and 50g roe or seaweed caviar ..... 255/225  
 Char with potato- & jerusalem artichoke purée,  
 browned butter, hazelnuts, Arënkha  
 caviar & pickled cucumber..... 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**

Warm rhubarb- & strawberry pie with  
 Vanilla ice cream ..... 105  
 Passion fruit sorbet ..... 75  
 Deep fried bread with hazelnutcream, vanilla  
 ice cream & chocolatecrumble ..... 95  
 Hornsgatans banana split..... 135  
 Burned cheesecake with spritzed orange,  
 roasted almond & whipped cream..... 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