

HORNS GATAN

KVARTERSKROG & BARSERVERING

Lady's PICCOLO Lunch 249

Prosecco Treviso Brut DOC Organic, Le Contesse, Italy – 20 cl

Freshly cooked spaghetti with mussels and king prawns, swimming in a delicious blend of olive oil, lemon, parsley, and red chili – just like by the Mediterranean Sea.
For an extra touch of luxury, your lunch is served with a piccolo bottle of Prosecco and an ice-cold glass to enjoy with it. Everything to make your lunch extra delightful!

"Lilla starköslunchen" – when life feels à la carte 299

We serve a glass on foot & a jug of beer filled with "Melleruds utmärkta pilsner
With that we'll serve our breaded pork schnitzel
With sauce Béarnaise & potato wedges
inc a jug of ice cold beer

LUNCH SERVING UNTIL 3 P.M

Plat du jour 155

Monday

Grilled Merguez, roasted potatoes, mustard seeds, dijonnaise & rich red wine sauce

Tuesday

Deep fried western seafish, dillboiled potatoes, remoulad sauce & lemon

Wednesday

Grandma's minced beef patties, mashed potatoes, onion sauce & pickle

Thursday

Grilled swedish Pluma, roasted root vegetables, romesco sauce & red wine sauce

Friday

Grilled boneless chicken thigh, roasted potatoes, crispy string beans & green pepper sauce

Vegetarian of the week 155

Butter fried gnocchi, pesto & stracciatella

Homemade of the week 235

Duck confit, roasted potatoes, sour cabbage salad, red wine sauce & apple

Some lovely side order

Freshly baked bread on a skewer with whipped butter 30
Crispy green salad with vinaigrette 45
Dip is tasty, choose between aioli, parmesan mayonnaise, romesco..... 30

Oysters served on crushed ice with lemon, vinaigrette & our own sauces

Chironfils no 4..... 21
Irish Gold no 3..... 32
Antilope no 3..... 42

À la carte

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



Snacks & small bites

Crispy garlic bread with grated parmesan	75
Deep-fried artichokes.....	80
Polish Pickled Cucumber with Sour Cream & Honey.....	95

Traditional cheese craftsmanship from Italy

Burrata with pickled tomato, grated tomato & basil.....	165
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Breakfast for Champions – Served All Day

Crispy toast with fried egg & Bloody Mary.....	199
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Starters warm & cold

Deep-fried calamares with lemon aioli.....	165
Spanish ham from Grand Gourmet in thin slices with salty, sweet & spicy melon.....	225
Hornsgatan's steak tartar Parmesan, chives, celery & colatura.....	165

Carpaccio – dishes in thin slices to love

Toast M Eriksson on beef with peccorino, egg yolk & smoked roe.....	255
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Salad

Fennel-Halved Tuna, boiled egg, creamy potato salad, radishes, capers & suger snaps.....	265
Caesar Salad Crisp romaine lettuce with grilled chicken, crispy bacon, parmesan, croutons & classic Caesar dressing.....	245

Omelette – always on the menu

Omelette with basil and tomato & burrata.....	215
Omelette with smoked salmon & horseradish cream	199
Omelette with smoked ham, spinach & parmesan	199
French fries	45

We love fresh spaghetti!

Amatriciana, tomato, guanciale & pecorino.....	265
Vongole with Parsley & Garlic for the Love of it.....	289

Mains

Swedish hash brown with classic condiments & 50g roe or seaweed caviar	275/225
Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....	249
Hornsgatan's steak tartar Parmesan, chives, celery & colatura.....	265
Meatballs on veal with potato purée, cream sauce, lingonberries & pickled cucumber	255

From the grill

Entrecôte with sauce béarnaise, fries, baked red onion & tomato.....	325
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Hornsgatan's handpicked cheeses

Cheese platter.....	255
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Something sweet – perfect for your coffee

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