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 starkölslunchen” – 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
Baked Pork belly, roasted root vegetables, sour appelcider sauce & dill

Tuesday
Butter baked western sea fish, dillboiled potatoes, sugar snap peas & white wine sauce

Wednesday
Minced chicken patties flavoured with sundried tomatoes & olives, roasted potatoes & tzatziki

Thursday
Overnight baked pork tenderloin, potato wedges, cream sauce & blackcurrant jelly

Friday
Grilled boneless chicken thigh, roasted potatoes, butter baked pointed cabbage & red wine sauce

Vegetarian of the week 155
Hornsgatans goat cheese salad, baked beetroots, pumpkin seeds & vinegrete

Homemade of the week 235
Hornsgatans Wallenbergare, mashed potatoes, browned butter, green peas & lingonberries

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

Ask us about allergies!

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Snacks & small bites

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

Traditional cheese craftmanship from Italy

Burrata with pickled tomato, grated tomato & basil.....165

Breakfast for Champions – Served All Day

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

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 dijonaise, pickled golden beet, parmesan & Maracona almonds.....165

Carpaccio – dishes in thin slices to love

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

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!

Hornsgatans Carbonara with egg, pecorino, guanciale & black pepper.....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 dijonaise, pickled golden beet, parmesan & Maracona almonds.....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

Hornsgatan’s handpicked cheeses

Cheese platter.....255

Something sweet - perfect for your coffee

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

For you who loves restaurant life

Ask us about allergies!