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**
Overnight baked pork tenderloin, roasted potatoes, cream sauce & blackcurrant jelly

**Tuesday**
Deep fried western sea fish, dillboiled potatoes, fennel crudité & remoulad sauce

**Wednesday**
Minced chicken patties flavoured with sundried tomatoes & feta cheese, roasted potatoes & tzatziki

**Thursday**
Rich stew on sheep, roasted root vegetables & mint yoghurt

**Friday**
Grilled boneless chicken thigh, roasted potatoes, string beans & tarragon velouté

**Vegetarian of the week 155**
Butter fried gnocchi, pesto & stracciatella

**Homemade of the week 225**
Grilled Flap steak, deep fried potatoes, baked onion & tomato, red wine sauce & gremolata butter

**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!*