

BRASSERIE

— HÖTORGET —

L'APÉRITIF

CHAMPAGNE P. LAURENT "DU FONDATEUR BRUT"	205
CREMANT PIERRE OLIVIER CUVÉE PRESTIGE	145
KIR CLASSIC	
Homemade Cassis Syrup & Dry White Wine	155
KIR PRINCESS	
Cassis Syrup & Non alcoholic Spumante	85

HORS D'ŒUVRES

SNACKS

OLIVES	65
GRILLED GARLIC BREAD	75
with grated parmesan	
JAMBON DE BAYONNE	95
MEDITERRANIAN SARDINES	115
with grilled bread & lemon	
BRIE & house preserve	95

ENTRÉES

STARTERS

TARTARE MAISON	165
Steak tartar "Caesar"	
Caesar dressing, parmesan, capers,	
baby gem lettuce & white onion	
DEEP FRIED CALAMARES "MARSEILLE"	155
yoghurt mayonnaise, harissa & lemon	
MUSHROOM TOAST	195
creamed mushrooms, pickled	
white onion, butter fried sourdough	
bread & parsley	
TOMATO RISOTTO	175
crumbled goat cheese, roasted	
almonds & crispy kale	
ESCARGOT IN HERB & GARLIC BUTTER	155
with grilled sourdough bread	

PLAT "HUSMAN" 185

PAN FRIED UNSMOKED BACON WITH
ONION CREAM SAUCE, LINGONBERRIES,
BOILED POTATOES & GARDEN CRESS

PLAT "VEG" 165

POTATO GNOCCHI, CREAMY TOMATO & ALMOND
PESTO ROSSO, CRUMBLed FETA CHEESE,
SWISS CHARD & POMMES ALUMETTES

PLATS

OMELETTES

SMOKED HAM & VÄSTERBOTTENS-CHEESE	185
CREAMED MUSHROOMS & VÄSTERBOTTENS-CHEESE	185
CARAMELIZED ONION & GRUYÈRE CHEESE	185
FRENCH FRIES WITH YOUR OMELETTE	35

PORK SCHNITZEL

AROMA BUTTER, GREEN BEANS,
& FRENCH FRIES

215

WITH A GLASS OF ICE COLD
METEOR LAGER 40 CL

275

PLAT DU JOUR À 165 KR

DAILY LUNCH

MONDAY

GRILLED SALSICCIA

creamy aioli, baked tomato, crispy
pimientos de padron & roasted potatoes

TUESDAY

CREAMY FISH CASSEROLE

carrot, fennel, white wine, blue mussels
cream & boiled potatoes

WEDNESDAY

TREACLE BAKED CHICKEN

butter tossed yellow beets, apple cider
velouté & potato wedges

THURSDAY

MINCE MEAT PATTY

cream sauce, parsley salad,
potato puré & crumbled cheese

FRIDAY

CRISPY CHICKEN SCHNITZEL

asian cabbage & carrot salad, boiled rice,
soy & sesame mayonnaise

MOULES FRITES

WHITE WINE, CREAM, HERBS,
AIOLI & FRENCH FRIES

245

CHAMPALOU VOUVRAY
Loire/France, Chenin Blanc
170 / 765

TARTARE MAISON

265

Steak tartar "Caesar"
Caesar dressing, parmesan, capers,
baby gem lettuce, white onion
& french fries

VEAL MEATBALLS

245

potato purée, cream sauce,
pickled cucumber & lingonberries

GRILLED ENTRECÔTE

345

butter fried mushrooms, red wine sauce
& potato purée with roasted garlic

BAKED CHAR

325

saffron velouté, crispy lettuce
baked tomato & crushed potatoes

TOMATO RISOTTO

255

crumbled goat cheese, roasted
almonds & crispy kale

TUNA NIÇOISE

285

boiled egg, olives, tarragon dressing,
tomato, green beans, white onion
& mixed leaves

GRILLED MARINATED LAMB SKEWER

325

muhammara, almonds,
goat cheese & french fries

LE DESSERT

CRÈME BRÛLÉE

95

APPLE CRUMBLE

135

apple compote, oat crumble & vanilla
ice cream

PROFITEROLES

125

petit choux with vanilla ice cream &
hot chocolate sauce

TODAY'S ICE CREAM / SORBET

45

CHOCOLATE BALL WITH GRATED COCONUT

45

CHOCOLATE TRUFFLE

65