

HÖTORGET KVARTERS- KROG & Bar

HÖTORGET KVARTERSKROG IS YOUR LIVING ROOM, BUT AT THE RESTAURANT - FOR EVERYONE WHO LIVES OR WORKS IN THE NEIGHBORHOOD. FOR THOSE WHO STROLL IN ONCE OR FOR THOSE WHO WANT TO HANG OUT WITH US EVERY DAY OF THE WEEK. FOR STOCKHOLMERS AND TOURISTS. FOR OLD AND YOUNG. FOR PARTY PEOPLE OR MORNING TIRED. FRIENDS AND FOES, CHILDREN AND PARENTS... FOR DOGS. WELCOME!

MENU EVENING / 2021

SNACKS

10 GRAM STURGEON CAVIAR FROM POLANCO.....	125
TRUFFLE SALAMI	95
OLIVES & ALMONDS.....	75
GARLIC BREAD WITH GRATED PECORINO	75

A GLASS OF
SPARKLING
120:~

DJ AT
HÖTORGET
TUE-SAT

SMALL COURSES

CHAMPIGNONS IN GARLIC & PARSLEY	110
ZUCCHINI IN THIN SLICES & A CRISPY FLOWER.....	125
LUXURY CAN FROM THE OCEAN WITH GRILLED BREAD.....	155
QUEEN SCALLOP FROM THE OVEN	135
CRAB MAC 'N CHEESE	125
DEEP-FRIED FROG LEGS WITH BLUE CHEESE DIP	145
IBERICO SLIDER WITH GOAT CHEESE.....	95
TOAST "BIKINI" PATA NEGRA & MANCHEGO.....	135

STARTERS

OVEN BAKED WHITE ASPARAGUS IN PUFF PASTRY WITH GRILLED ONION MAYONNAISE.....	149
OLIVE AND SUMMER TRUFFLE BUFFALO MOZZARELLA WITH TOMATO & OIL.....	129
GRATINATED COMMON MUSSELS IN PARSLEY & GARLIC.....	155
DEEP-FRIED CALAMARI WITH LEMON & CHIVE DIP	145
THE HOUSE 'S SPANISH HAM FROM GRAND GOURMET.....	185

OYSTERS OF THE EVENING
SERVED ON CRUSHED ICE, 9 PIECES 149 KR

NATURAL - SERVED WITH LEMON & TABASCO
FLAVORED - LECHE DE TIGRE - GINGER & SOY

MIDDLE SIZED COURSES

SUMMER GREEN CRUDITÉ WITH HOT ISLAND & BLEAK ROE DIP	195
POTATO HASH WITH CLASSIC ACCOMPANIMENTS & 50 GRAM BLEAK ROE FROM BAILEYS HARBOR.....	225
TOAST PELLE JANZON ON TENDERLOIN	249

OMELETTE - ALWAYS ON THE MENU

Omelette natural with green salad & french fries	165
Omelette with creamy chanterelles, truffle pecorino & french fries	189
Omelette with smoked ham, spinach, ricotta & french fries.....	199

CATCH OF THE DAY FROM OUR FISHMONGER

Grilled razor mussels with lemon, parsley & mayonnaise 155

MAINS

Tempura on summer vegetables with ramson dressing & eggplant.....	220
Salad on grilled tuna, avocado, green bell pepper, red onion & feta cheese	249
Grilled scallop with bacon wrapped green asparagus, watercress, shoestring & lobster bearnaise	249
Mixed tartare Provence, salad on tomato & sweet onion, served with french fries.....	195
Spaghetti "bolognese" on brisket of beef with yellow chanterelles & truffle pecorino.....	235
Veal meatballs with potato purée, cream sauce, lingon berries & pickled cucumber.....	195
Oven baked fillet of char, green asparagus & potato crème, zucchini, watercress & spicy gazpacho on gambas	289
Piglet Provençale with green beans, tomatoes, aioli, steak sauce & french fries.....	279
Grilled sirloin 250 gram with haricots verts, bearnaise sauce & french fries.....	299

MEAT OF THE NIGHT (FOR 2 PERSONS)

T-BONE STEAK 800G SERVED WITH
SUMMER VEGETABLES, BEARNAISE SAUCE,
AIOLI & FRENCH FRIES

695

HÖTORGET'S CHEESE TRAY

- A CLASSIC THAT SUITS BEFORE,
DURING AND AFTER DINNER

5 DIFFERENT CHEESES WITH CRACKERS,
GRAPES, RADISH & SWEET MARMALADE

129 KR / 159KR / 249KR

DESSERTS

SLICED WATERMELON.....	95
LEMON SORBET	75
GRILLED PEACH & PINEAPPLE WITH PIÑA COLADA ICE CREAM.....	125
CRÈME BRÛLÉE ON NUTELLA & SWEET RASPBERRIES	95
VANILLA ICE CREAM WITH WARM LIQOR 43 CHOCOLATE SAUCE	110
LEMON MERINGUE PIE	105

SMALL SWEET

CHOCOLATE ANCHOVIES 32 KR

CHOCOLATE TRUFFLE 32 KR

CHOCOLATE BALL ROLLED IN COCONUT FLAKES 32 KR