

VÄLKOMMEN TILL

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 LUNCH / WEEK 29 / 2021

LUNCH OF THE DAY 135

MONDAY

VEAL PATTIES with summer truffle, foamy & crispy green peas & boiled summer potatoes

TUESDAY

GRILLED SALMON with leek hollandaise, sugar peas & boiled summer potatoes

WEDNESDAY

GRILLED STEAK MINUTE "CAFÉ DE PARIS" with sweet tomatoes & dill boiled potatoes

THURSDAY

BUTTER BAKED WHITE FISH with prawns, horseradish, browned butter, creamy egg & boiled summer potatoes

FRIDAY

PORK SCHNITZEL with green beans, capers butter, lemon & roasted potatoes

WEEKLY VEGETARIAN 135

GRILLED CABBAGE with romesco sauce, almonds, mushrooms, parmesan & shoe string fries

SMALL COURSES

BUTTON MUSHROOMS IN GARLIC & PARSLEY	110
QUEEN SCALLOPS FROM THE OVEN	135
CRAB MAC 'N CHEESE	125
DEEP FRIED FROG LEGS WITH BLUE CHEESE	145
TOAST "BIKINI" PATA NEGRA & MANCHEGO	135

STARTERS

OLIVE & SUMMER TRUFFLE BUFFALO MOZZARELLA WITH TOMATO & OIL	129
DEEP-FRIED CALAMARES WITH LEMON & CHIVE DIP	145
THE HOUSE 'S SPANISH HAM FROM GRAND GOURMET	185

A GLASS OF CAVA 120

ALLERGIES OR WANT TO KNOW EXACTLY WHATS IN THE FOOD?
ASK YOUR WAITER!

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. TENDERLOIN, BLEAK ROE & SOUR CREAM.....	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 155

ask your waiter what we serve today

SALADS

SALAD WITH GRILLED TUNA, avocado, green bell pepper, red onion & preserved feta cheese.....	249
PRAWN SALAD with boiled egg, green asparagus, feta cheese & dijonnaise.....	175

MAINS

Mixed tartare Provence, salad on tomato & sweet onion, served with french fries	195
Spaghetti bolognese of brisket of beef with yellow chanterelles & truffle pecorino.....	235
Veal meatballs with potato purée, cream sauce, lingonberries & pickled cucumber.....	195
Oven baked fillet of char, green asparagus & potato crème, zucchini, watercress & spicy gazpacho of 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 DAY

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

695 / 2 PERS

DESSERTS

SLICED WATERMELON.....	75
LEMON SORBET	45
GRILLED PEACH & PINEAPPLE WITH PIÑA COLADA ICE CREAM.....	125
CRÈME BRÛLÉE WITH NUTELLA & SWEET RASPBERRIES	95
VANILLA ICE CREAM WITH WARM LIQOR 43 CHOCOLATE SAUCE	110
LEMON MERINGUE PIE	105

SMALL SWEET

CHOCOLATE ANCHOVIES 32
CHOCOLATE TRUFFLE 32
CHOCOLATE BALL ROLLED IN COCONUT FLAKES 32