

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
CHAMPAGNE
140:~

DJ AT
HÖTORGET
TUE-SAT

SMALL COURSES

BUTTON MUSHROOMS IN GARLIC & PARSLEY.....	110
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

OLIVE AND SUMMER TRUFFLE BUFFALO MOZZARELLA WITH TOMATO & OIL.....	129
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 - GINGER & SOY

MIDDLE SIZED COURSES

VEGETABLES ON CRUDITÉ WITH HOT ISLAND & BLEAK ROE DIP	165
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.....	185

CATCH OF THE DAY FROM OUR FISHMONGER 199

ask your waiter what we serve today

MAINS

Tempura on vegetables with ramson dressing & eggplant	220
Salad on grilled tuna, avocado, green bell pepper, red onion & feta cheese	220
Grilled scallop with bacon wrapped green asparagus, watercress shoestring & lobster bearnaise	249
Mixed tartare Provençe, 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, lingonberries & 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

LEMON SORBET	45
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