

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 41 / 2021

LUNCH OF THE DAY 135 SEK

MONDAY

GRILLED VEAL SCHNITZEL with roasted potatoes, sweet green peas tarragon butter & gravy

TUESDAY

STEAMED WHITE FISH with pickled cauliflower, roasted garlic aioli mussel sauce & boiled potatoes

WEDNESDAY

LIGHTLY-SMOKED SAUSAGE with autumn truffle stewed macaroni, mustard sour & crispy cabbage

THURSDAY

ROASTED CORN FED CHICKEN with lemon, spiced roasted potatoes, grilled bell zucchini & basil gravy

FRIDAY

BAKED LAMB ROAST AS IN PROVENCE with creamy funnel chanterelles, roasted brussels sprouts & roasted potatoes

WEEKLY VEGAN 135SEK

CRISPY CROQUETTES ON KARL JOHAN MUSHROOMS with pickled mushrooms Jerusalem artichoke aioli & broth cooked Gotland lentils

SWEDISH FOOD TRADITION

FILLET OF BEEF "RYDBERG" with beer braised onion, pan fried potatoes, freshly grated horseradish, lightly whipped mustard cream, egg yolk & gravy 195

HÖTORGET'S CRISPY BLACK PUDDING with smoked bacon, lingonberry cream & apple compote 165

PEA SOUP on yellow peas with marjoram sausage, fitch, onion & mustard Fried sweet small pancakes with cloudberry cream (only thursdays).....175

SMALL COURSES

BUTTON MUSHROOMS IN GARLIC & PARSLEY110

QUEEN SCALLOPS FROM THE OVEN135

CRAB MAC 'N CHEESE125

DEEP FRIED FROG LEGS WITH BLUE CHEESE 145

TOAST "BIKINI" PATA NEGRA & MANCHEGO135

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!

ALWAYS AT HÖTORGET KVARTERSKROG 195 SEK

SOUTHERN FRENCH FISH CASSEROLE with tomato & saffron, served with garlic bread & lemon aioli

MIDDLE SIZED COURSES

VEGETABLE 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

SALADS

SALAD WITH GRILLED TUNA, avocado, green bell pepper, red onion & preserved feta cheese 220

PRAWN SALAD with boiled egg, green asparagus, feta cheese & dijonnaise 175

"LUKE WARM" GREEN SALAD with kale, fennel, avocado, hazelnuts & apple vinaigrette 185

MAINS

Mixed tartare "Provence", tomato & sweet onion salad, 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 with 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 VEGETABLES
BEARNAISE SAUCE, AIOLI & FRENCH FRIES

695 / 2 PERS

DESSERTS

SORBET OR ICE CREAM 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