

# 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:~**

**AW THU-SAT  
LIVE MUSIC, DJ  
& PIANO BAR**

#### SMALL COURSES

LUXURY CAN FROM THE OCEAN WITH GRILLED BREAD.....	155
QUEEN SCALLOP WITH SOBRASADA BUTTER.....	135
CRAB MAC 'N CHEESE .....	125
DEEP-FRIED FROG LEGS WITH BLUE CHEESE DIP .....	145
WAGYU SLIDER WITH GRUYÈRE CHEESE, CARAMELIZED ONION & TRUFFLE MAYONNAISE.....	95
TOAST "BIKINI" PATA NEGRA & MANCHEGO.....	135

#### STARTERS

BURRATA WITH TOMATOES, BALSAMIC VINEGAR & SOURDOUGH CRISP .....	129
DEEP-FRIED CALAMARI WITH LEMON & CHIVE DIP .....	145
THE HOUSE 'S HAM FROM GRAND GOURMET.....	185

#### MIDDLE SIZED COURSES

BLINI WITH SOUR CREAM, RED ONION, CHIVES & LEMON CHOOSE BETWEEN TROUT ROE OR 10G SURGEON-CAVIAR FROM POLANCO.....	185/285
TOAST PELLE JANZON.....	249

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

NATURAL - SERVED WITH LEMON & TABASCO

### CATCH OF THE DAY FROM OUR FISHMONGER 235

ask your waiter what we serve today

#### OMELETTE - ALWAYS ON THE MENU

Omelette natural with green salad & french fries .....	165
Omelette with prawns, cream cheese, dill & french fries .....	195
Omelette with smoked ham, spinach, cream cheese & french fries.....	185

#### A PARTY NIGHT AT HÖTORGET

This is how we eat when we hang out with loved ones, we let the food come in batches and the drinks flow, everyone gets full and maybe a little drunk - A PARTY NIGHT.

We start with mixed salty snacks, so everyone has time to sit down at the table and someone might want TO TOAST.

We continue with small dishes and some a little bigger to share, now THE PARTY IS UNDERWAY. A dish with mixed hot mussels and gambas in garlic and parsley, grilled bread to dip in the FRYING JUICE from the mussels! MEAT ON THE BONE and other grilled details are served on plates, crispy salad, sweet tomatoes in aged vinegar, creamy aioli and freshly made sauce bearnaise, salty and crispy french fries, all served on the table...

Now we are probably a little full and maybe a little DRUNK, a refreshing spoon with lemon sorbet. Last but not least, crème brûlée with tropical fruit in TERRAZZA SPARKLING WINE. We are happy to choose suitable drinks for you, everything from large bottles to selected glasses.

695 kr per guest for the food

#### MAINS

Mixed tartare with pickled chanterelles, onion, beets, cepe cream Jerusalem artichoke chips, cress, truffle & french fries.....	195
Falafel with green hummus, pomegranate, hot mayonnaise, grilled bread, lime coriander & pickled cucumber .....	185
Salad with grilled tuna, avocado, green bell pepper, red onion & feta cheese .....	220
Fish & seafood gratin with queen scallop, lobster sauce crispy salsify & pommes duchesse.....	235
Spaghetti "bolognese" on brisket of beef with baked portabello & 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
Red wine braised Swedish venison with sherry braised botana onion Jerusalem artichoke, crispy kale, creamy pumpkin & goat cheese.....	265
Grilled sirloin 250 gram with pickled & baked tomatoes, sauce bearnaise & french fries.....	299
Truffle filled chicken with buttered chicken gravy, enokii, sugar peas potato fondant & truffle .....	275

#### MEAT OF THE NIGHT (FOR 2 PERSONS)

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

**695**

#### HÖTORGET'S CHEESE TRAY

- A CLASSIC THAT SUITS BEFORE  
DURING AND AFTER DINNER

3 DIFFERENT CHEESES WITH CRACKERS  
& SWEET MARMALADE

159KR

#### SMALL SWEET

CHOCOLATE ANCHOVIES 32 KR

CHOCOLATE TRUFFLE 32 KR

CHOCOLATE BALL ROLLED IN COCONUT FLAKES 32 KR