

SMALL COURSES

LUXURY CAN from the ocean with grilled bread.....	155
QUEEN SCALLOP sobrasada butter.....	155
MAC'N CHEESE white asparagus, parmesan mayonnaise & matured swedish cheese.....	145
CHUCK STEAK SLIDER cheddar, caramelized onion & truffle mayonnaise.....	115
TOAST "BIKINI" pata negra & manchego.....	145

STARTERS

BURRATA tomatoes, balsamic vinaigrette & sourdough crisp.....	145
DEEP-FRIED CALAMARI chive dip & lemon.....	155
LUXURY HAM from grand gourmet.....	185

TACOS

CHICKEN "CHILI CHEESE" mango-ketchup & coriander.....	85
TARTAR roasted & pickled onion & truffle.....	95
CHAR-GRILLED TUNA marinated in chili mayonnaise, tapioca pearls & coriander.....	85
SMASHED AVOCADO salsa fresca, chili & coriander.....	75

CHEF'S CHOICE

WHITE ASPARAGUS green asparagus hollandise, crispy & creamy egg.....	210
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OYSTERS OF THE EVENING

10 PIECES FOR 250
served on crushed ice with lemon & tabasco

CATCH OF THE DAY FROM OUR FISHMONGER

ask your waiter what we serve today
295

OMELETTES WITH FRENCH FRIES

NATURELLE with green salad.....	165
COLD-SMOKED SALMON spinach & cream cheese.....	185
SMOKED HAM spinach & cream cheese.....	185
STEAMED BROCCOLI spinach, parmesan & cream cheese.....	175

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.

795

per guest for the food

MAINS

MIXED TARTAR with pickled chanterelles, onion, beets, cep cream crispy jesusalem artichoke, cress, truffle & french fries.....	210
FALAFEL WITH GREEN HUMMUS pomegranate, harissa mayonnaise, grilled bread, lime, coriander & pickled cucumber.....	185
GRILLED TUNA lemonmarinated melon, watermelon, avocado, pomegranate, coriander, mint, feta cheese & crispy cabbage.....	245
FISH- & SEAFOOD GRATIN queen scallop, lobster sauce, crispy salsify & pommes duchesse.....	250
RAINBOW TROUT green asparagus, chard leaves, cucumber, spinach, trout roe hollandaise sauce & new potatoes.....	285
TRUFFLE PASTA freshly grated truffle, forest mushroom & planed trufflepccorino.....	235
VEAL MEATBALLS potato purée, cream sauce, lingonberries & pickled cucumber.....	195
GRILLED RIBEYE 250 GRAM salad of pickled & fresh tomatoes, sauce bearnaise & french fries.....	295
GRILLED SPRING CHICKEN plum & fermented garlic glace, grilled gem lettuce, Sean Connery- dressing, crispy sesame seeds & french fries.....	275
TOAST PELLE JANZON butter fried bread, beef "carpaccio", whitebait roe, red onion, egg yolk, horseradish, sour cream & french fries.....	275

FROM THE CHARCOAL GRILL

(MIN. 2 PERSONS)

TODAYS SEAFOOD,
SELECTED CUTS OF MEET
SERVED WITH AIOLI,
TOMATO SALAD,
SAUCE BEARNAISE
& FRENCH FRIES

395
(PER PERSON)

HÖTORGET'S CHEESE PLATTER

A CLASSIC THAT SUITS BEFORE
DURING AND AFTER DINNER

3 DIFFERENT CHEESES WITH
CRACKERS & SWEET MARMALADE

175

SMALL SWEET

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