

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 25

LUNCH OF THE DAY 135 SEK

MONDAY

CRISPY UNSMOKED BACON, GRILLED NEW CABBAGE, ASPARAGUS, ROASTED NEW POTATOES & SOY MAYONNAISE

TUESDAY

SLOW-COOKED RIBEYE STEAK, HERB & GARLIC BUTTER, GREEN BEANS, WHITE ONIONS, GRAVY & FRENCH FRIES

WEDNESDAY

BEEF PATTY WRAPPED IN BACON, POTATO PUREE, CREAM SAUCE, LINGONBERRIES & PICKLED CUCUMBER

THURSDAY

THINLY SLICED ROAST BEEF, A CREAMY POTATO SALAD, CHARED ASPARAGUS, DIJONNAISE, CRISPY ONIONS & DEEP FRIED PARSLEY

FRIDAY

MIDSUMMER EVE

CLOSED. WE CELEBRATE WITH FRIENDS AND FAMILY, HAPPY MIDSUMMER!

VEGGIE OF THE WEEK 155SEK

PASTA WITH PESTO MADE OF SUNFLOWER SEEDS, CREAMY BURRATA & BASIL

**FALAFEL WITH GREEN HUMMUS, POMEGRANATE, HOT MAYONNAISE,
GRILLED BREAD, LIME & PICKLED CUCUMBER 185**

SMALL COURSES

QUEEN SCALLOPS & SOBRASADA BUTTER.....155

MAC 'N CHEESE, WHITE ASPARAGUS, PARMESAN MAYONNAISE & MATURED SWEDISH CHEESE145

STARTERS

BURRATA, TOMATOES, BALSAMIC VINEGAR & SOURDOUGH CRISP 145

DEEP-FRIED CALAMARES, LEMON & CHIVE DIP155

THE HOUSE 'S HAM FROM GRAND GOURMET..... 185

CHEF'S FAVOURITES

HÖTORGETS CHUCK STEAK BURGER, white onion, cheese, truffle mayonnaise, pickled cucumber & french fries195

TOAST PELLE JANZON, horseradish, sour cream, whitebait roe & french fries 275

PAN FRIED HERRING "BELLMAN", herring marinated in mustard & cream, potato puree, clarified butter, dill & lingonberries 165

VEAL MEATBALLS

WITH POTATO PUREE, CREAM SAUCE, LINGONBERRIES & PICKLED CUCUMBER

195

OMELETTE WITH FRENCH FRIES

NATURELLE with green leaf salad 165

SMOKED HAM, spinach & cream cheese 185

COLD SMOKED SALMON, spinach & cream cheese 185

BROCCOLI, parmesan & cream cheese.....175

WHAT TO DRINK?

LAUNOIS CUVÉE DORINE
BLANC DE BLANCS
CHAMPAGNE, FRANCE
145 /GLASS

2019 FANGOS NEGRE
VINOS TONI GELABERT, RED BLEND
MALLORCA, SPAIN
140 /GLASS

2020 SANCERRE "LE CLOS DU ROY"
ROGER CHAMPAULT, SAUVIGNON BLANC
LOIRE, FRANCE
160 /GLASS

2019 M.B.C. CHARDONNAY
MORGAN BAY CELLARS,
CALIFORNIA, USA
155 /GLASS

EASY RIDER BULLDOGG IPA 0,4 %
NON ALCOHOLIC PALE ALE
GOTLAND, SWEDEN
56KR / 33 CL BOTTLE

DO NOT HESITATE TO ASK FOR OUR FULL BAR SELECTION OR WINE LIST

MAINS

Grilled tuna, lemon marinated melon, watermelon, avocado, pomegranate, coriander, mint, feta cheese & crispy cabbage 245

Grilled steak salad, garden lettuce, pickled cucumber, tomato, grilled asparagus, grated mushrooms, pickled onions, capers vinaigrette made from browned butter..... 225

Mixed tartare, pickled chanterelles, onion, beets, cep cream Jerusalem artichoke crisps, cress, truffle & french fries 210

Trufflepasta, freshly grated truffle, mushrooms & grated truffle pecorino..... 235

Grilled ribeye steak 250 grams, tomato salad, garlic butter & french fries.....295

Fish- & seafood gratin, queen scallop, lobster sauce, crispy salsify & pommes duchesse250

DESSERTS

SORBET OR ICE CREAM 45

SWEDISH CHEESECAKE, CLODBERRIES & WHIPPED CREAM125

CRÈME BRÛLÉE 95

NO PLANS ON SATURDAY? JOIN US FOR A NICE BRUNCH!

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

SMALL SWEET

CHOCOLATE ANCHOVIES 32

CHOCOLATE TRUFFLE 32

CHOCOLATE BALL ROLLED IN GRATED COCONUT 32