

SMALL COURSES

LUXURY CAN from the ocean with grilled bread.....	155
QUEEN SCALLOPS sobrasada butter.....	155
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
PULLED PORK SLIDER crisp lettuce, soy mayonaise, crispy onions.....	145
MUSHROOM MAC & CHEESE chanterelles, Cep mushrooms & crispy leek.....	145

CHEF'S CHOICE

VEAL MEATBALLS

potato purée, cream sauce, lingonberries & pickled cucumber
195

PLAT DU JOUR

SERVED MONDAY TO FRIDAY FROM OPENING TO 4 PM
PLEASE ASK US WHAT WE SERVE TODAY

175

TOAST PELLE JANZON

butter fried bread, beef "carpaccio", whitebait roe, red onion,
egg yolk, horseradish, sour cream & french fries
275

OMELETTES WITH FRENCH FRIES

NATURELLE with green salad.....	165
COLD-SMOKED SALMON spinach & cream cheese.....	185
SMOKED HAM spinach & cream cheese.....	185
CHANTERELLES spinach & cream cheese.....	185

A PARTY NIGHT AT HÖTORGET

SERVED ALL EVENINGS FROM 5 PM

*Do you have drinks on the table? Good!
Lets start the meal with some salty snacks*
OLIVES , MARCONA ALMONDS & PATA NEGRA

Moving on to a selection of slightly bigger starters
TOAST BIKINI, BURRATA & CALAMARES

Do you need a refill in the glasses? Because it's now time for...
QUEEN SCALLOPS & POACHED WHITE ASPARAGUS

We find inspiration from our sister restaurant ITALIENSKAN
TRUFFLE PASTA WITH GRATED TRUFFLE & CRISPY MUSHROOMS

Time to refresh the palate
SIT BACK FOR A COOL G&T!

Main course is on the way!
MIXED GRILL OF TODAY'S SEA FOOD & SELECTED CUTS OF MEAT
SERVED WITH AIOLI, SAUCE BEARNAISE, CRISPY SALAD & FRENCH FRIES

We hope that you're not quiet full yet..? Good! Because next up is cheese!
A SELECTION OF THREE CHEESES WITH MARMALADE & CRISP BREAD

Both last & least, but oh so important!
Time to order coffe & maybe something strong on the side
DARK CHOCOLATE TRUFFLE WITH SEA SALT

795

per guest

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 & cucumber.....	185
GRILLED TUNA lemonmarinated 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
RAINBOW TROUT green asparagus, swiss chard leaves, spinach, dill mayonnaise & new potatoes.....	285
PASTA PESTO MADE FROM SUNFLOWER SEEDS burrata & toasted sunflower seeds.....	235
GRILLED RIBEYE 250 GRAM salad of pickled & fresh tomatoes, sauce bearnaise & french fries.....	295
CAESAR SANDWICH grilled chicken on crispy farm style bread, grilled gem lettuce, grated parmesan, creamy caesar dressng & crispy bacon.....	225
HÖTORGETS CHUCK STEAK BURGER cheddar, caramelized onion, truffle mayonnaise & french fries.....	195

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
CHOCHOLATE BALL ROLLED IN
COCONUT FLAKES 32 KR

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

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