

## SNACKS & SMALL COURSES

<b>LUXURY CAN</b> boquerones with grilled bread .....	155
<b>10 GRAM STURGEON-CAVIAR</b> from Polanco.....	145
<b>PIMIENTOS DE PADRON</b> .....	65
<b>OLIVES &amp; MARCONA ALMONDS</b> .....	75
<b>BEEF CROQUETTES</b> .....	75

## STARTERS

<b>BURRATA</b> balsamico tossed tomatoes, hazelnuts, red wine braised figs & brioche croutons.....	145
<b>SCALLOPS</b> pumpkin puré, pickled pumpkin, toasted pumpkin seeds & browned saffron butter...145	
<b>TOAST SKAGEN.</b> prawn mayonnaise, dill, whitebait roe & butter fried toast .....	175
<b>DEEP-FRIED CALAMARI</b> chive dip & lemon.....	155
<b>CHARCUTERIES</b> a selection of cold meats, tapenade, cheese & grilled bread... ..	175/255
<b>PULLED PORK SLIDER</b> crisp lettuce, soy mayonaise, crispy onions .....	145
<b>CHANTERELLES ON TOAST</b> creamy chanterelles, grilled sour dough bread, pickled onions & grated gruyère cheese. ....	145

## CHEF'S CHOICE

**GAMBAS AL PIL PIL**  
Prawns, garlic, chili & grilled bread  
**155**

## OYSTERS

FINE DE CLAIRE NO 4

served with mignonette, lemon & tabasco

one dozen 250 / per piece 25

## TOAST PELLE JANZON

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

**275**

## OMELETTES WITH FRENCH FRIES

<b>NATURELLE</b> with green salad .....	165
<b>COLD-SMOKED SALMON</b> spinach & cream cheese .....	185
<b>SMOKED HAM</b> spinach & västerbottens-cheese .....	185
<b>CHANTERELLES</b> spinach & västerbottens-cheese .....	185

## A PARTY NIGHT AT HÖTORGET

THIS IS HOW WE OURSELVES LOVE TO EAT !

FOOD & DRINKS WILL FLOW THROUGHOUT THE EVENING  
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 & PIMIENTOS DE PADRON

*Moving on to a selection of slightly bigger starters*  
BEEF CROQUETTES & BURRATA WITH FIGS

*Do you need a refill in the glasses? Because it's now time for....*  
GAMBAS & CALAMARES  
*Do not miss out on dipping that grilled bread in the hot Gambas oil !!*

*Maybe it's time to stretch those legs? Next up is...*  
*With inspiration from our sister restaurant ITALIENSKAN*  
OUR BEST PASTA DISH WILL BE PRESENTED AT THE TABLE

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

*Main course is on the way!*  
MEAT FROM THE GRILL WITH THE CHEF'S CHOICE OF SCRUMPTIOS SAUCES,  
CRUNCHY LETTUCE & CRISPY 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 BALL ROLLED IN COCONUT FLAKES

**795**

per guest

## MAINS

<b>MIXED TARTAR</b> romesco sauce, deep fried pimientos de padron, grated manchego, chili mayonnaise & pickled onions.....	155/225
<b>CHÈVRE CHAUD</b> crispy breaded chèvre, salt baked beets, rosemary honey & toasted walnuts.....	185
<b>GRILLED TUNA</b> green beans, avocado, creamy boiled egg, grilled bell pepper, new potatoes & olives .....	245
<b>SEARED PIKE PEARCH</b> grated horseradish, boiled potatoes, browned butter, egg cream & samphire .....	255
<b>PASTA RIGATE</b> seared scallops, frothy lobster sauce, & lemon tossed artichoke .....	245
<b>CHICKEN PAILLARD</b> rocket leaves, avokado, buttered chicken broth & a generous serving of parmesan....	225
<b>MEATBALLS OF VEAL</b> potato purée, cream sauce, lingonberries & pickled cucumber.....	195
<b>RED WINE BRAISED OX CHEEK</b> potato purée, bacon, butter fried mushrooms & onions .....	265
<b>GRILLED RIBEYE 250 GRAM</b> tomato & onion salad, sauce bearnaise & french fries .....	295
<b>BAKED &amp; GRILLED POINTED CABBAGE</b> romesco sauce, butter fried mushrooms, grated parmesan, shoestring fries & browned butter .....	225
<b>HÖTORGETS CHUCK STEAK BURGER</b> cheddar, caramelized onion, truffle mayonnaise & french fries .....	195
<b>PAN FRIED PORK SCHNITZEL</b> creamy potato salad, anchovy butter & red wine gravy .....	235

## GRILLED TOMAHAWK

(2-3 PERSONS)

WITH THE CHEF'S  
CHOICE OF SAUCES & SALADS  
FRENCH FRIES

**925**

## HÖTORGET'S CHEESE PLATTER

A CLASSIC THAT SUITS BEFORE,  
DURING AND AFTER DINNER

3 DIFFERENT CHEESES WITH  
CRISP BREAD & SWEET MARMALADE

**175**

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

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