

SNACKS & SMALL COURSES

PIMIENTOS DE PADRON	65
TOASTED GARLIC BREAD with parsley butter & grated parmesan.....	75
10 GRAM STURGEON-CAVIAR from Polanco.....	145
MIXED MARINATED OLIVES	65

BREAD SERVING

OUR LOVELY BROWN BREAD & CRISP BREAD
two pieces of each with whipped butter on the side

35

STARTERS

BURRATA balsamico tossed tomatoes, hazelnuts, red wine braised figs & brioche croutons.....	145
LUXURY CAN from the ocean, served with grilled bread	155
CHARCUTERIES our chef's three favourites thinly sliced.....	175
DUCK CROQUETTES on garden lettuce with truffle mayonnaise.....	125
TOAST SKAGEN prawn mayonnaise, dill, whitebait roe & butter fried toast	175
DEEP-FRIED CALAMARI chive dip & lemon	155
MUSHROOMS ON TOAST creamy mixed mushrooms, grilled sourdough bread, pickled white onion & grated parmesan.....	155

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 290 / per piece 29

TOAST PELLE JANZON

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

285

OMELETTES WITH FRENCH FRIES

NATURELLE with green salad	165
COLD-SMOKED SALMON spinach & cream cheese	185
SMOKED HAM spinach & västerbottens-cheese	185
CREAMY MUSHROOMS spinach & västerbottens-cheese	185
FRENCH FRIES with your omelette	25

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
LAST ORDER AT 8 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
DUCK CROQUETTES & BURRATA WITH FIGS

Do you need a refill in the glasses? Because it's now time for...
GAMBAS & CALAMARI
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 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

now hoping for sweets, savory or a bit of both..?

In the Grand finale we present
THE BEST CHEESE THE HOUSE HAS TO OFFER
and
A CHOCOLATE BALL ROLLED IN COCONUT FLAKES

795 per guest

MAINS

MIXED TARTAR caper mayonnaise, tomato, pickled beetroot, egg yolk, horseradish, tomato salad & french fries	245
GRILLED TUNA avocado, papaya salad, coriander, kimchi mayonnaise, chared lime, & chili roasted sesame seeds	265
SEARED PIKE PEARCH grated horseradish, boiled potatoes, browned butter, egg cream & samphire	255
LINGUINE GAMBERI white wine, tomato, garlic, chili & leeks	245
PAN FRIED POTATO HASH BROWN Icelandic whitebait roe 30 grams, smetana, red onion & lemon.....	255
MEATBALLS OF VEAL potato purée, cream sauce, lingonberries & pickled cucumber.....	195
RED WINE BRAISED OX CHEEK potato purée, bacon, butter fried mushrooms & onions	265
GRILLED RIBEYE tomato & onion salad, tarragon butter & french fries	295
BAKED & GRILLED POINTED CABBAGE romesco sauce, butter fried mushrooms, grated parmesan, shoestring fries & browned butter	225
HÖTORGETS CHUCK STEAK BURGER cheddar, caramelized onion, truffle mayonnaise & french fries	195

**FOR SWEETS
& AFTER DINNER DRINKS**

**SEE OUR SEPARATE
DESSERT MENU**

**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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