

SNACKS

PIMIENTOS DE PADRON	65
TOASTED GARLIC BREAD parsley butter & grated parmesan.....	75
PROSCIUTTO DI PARMA aged 24 months, thinly sliced.....	105
MARINATED MIXED OLIVES	65

BREAD SERVING

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

35

SMALL COURSES

MUSHROOMS fried in garlic & parsley	110
LUXURY CAN from the ocean, served with grilled bread	155
TOAST BIKINI prosciutto di parma &- västerbottens cheese	145
DEEP FRIED FROG LEGS hot chili mayonnaise	155

STARTERS

BURRATA preserved gooseberries, chili, mint & deep fried almonds.....	155
BLEAK ROE FROM KALIX, 30 GRAMS red onion, toast & lemon wedge.....	295
CREAMED CHANTERELLES butter fried sourdough bread, whitebait roe & pickled onion.....	185
HUMMUS salsa macha, sesame seeds, grilled sourdough bread & lemon wedge	125
DEEP-FRIED CALAMARI chive dip & lemon.....	155

MIDDLE SIZE COURSES

GAMBAS AL PIL PIL
Prawns, garlic, chili & grilled bread
165

TOAST PELLE JANZON

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

285

OMELETTES - ALWAYS ON THE MENU

NATURELLE with green salad	165
CREAMY SALMON spinach & cream cheese	190
SMOKED HAM spinach & västerbottens-cheese	185
MUSHROOMS & TRUFFLE spinach & västerbottens-cheese	199
FRENCH FRIES with your omelette	25

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

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
MUSHROOMS FRIED IN GARLIC & BURRATA

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 SCRUMPTIOUS SAUCES,
CRUNCHY LETTUCE & CRISPY FRENCH FRIES

In the sweet finale we present
PANNA COTTA WITH BLUEBERRIES

and

A "MELT IN THE MOUTH" DARK CHOCOLATE TRUFFLE

795 per guest

MAINS

MIXED TARTAR "CAESAR" crisp lettuce, parmesan, toasted walnuts, caesar dressing	165/245
GRILLED TUNA avocado, browned butter with soy, carrots, cabbage, black radish, coriander, chili roasted sesame seeds & kimchi mayonnaise.....	265
BREADED CHÈVRE CHEESE salt baked beets, honey & lemon yoghurt, sesame seeds & garden lettuce.....	225
MUSHROOM RISOTTO mushrooms, portabello, chanterelles, parmesan & hazelnuts.....	245
MEATBALLS OF VEAL potato purée, cream sauce, lingonberries & pickled cucumber.....	195
GRILLED RIBEYE STEAK " AU POIVRE" brandy & pepper cream sauce, deep fried potatoes & spinach	295
BAKED CHAR white wine sauce, nduja, artichoke, black kale, peas & potato purée	295
"STEAK ON A PLANK" grilled beef, duchess potatoes, tarragon butter, red wine sauce, bacon wrapped green beans & baked tomato.....	355

MEAT OF THE NIGHT FOR TWO PERSONS

T- BONE STEAK 800 G
SERVED WITH THE CHEF'S
CHOICE OF SAUCES, SALADS
& CRISPY FRENCH FRIES

785

SOMETHING SWEET?

HAVE A LOOK IN OUR DESSERT MENU

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ASK YOUR WAITER!