

# WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T  
WANT THE NIGHT TO END?  
WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,  
ENJOY DELICIOUS, WELL-PREPARED FOOD  
IN A WARM AND COZY ATMOSPHERE.  
THAT'S EXACTLY THE FEELING WE WANT TO SHARE  
IN OUR LIVING ROOM, **AT HOME WITH LINDA!**

WANT TO KNOW OUR SECRET TO A GREAT EVENING?  
START WITH A BOWL OF NUTS, OLIVES, OR CHIPS, PAIRED WITH A  
SANGRIA OR A GLASS OF CAVA.

SANGRIA – PITCHER  
(RED / WHITE / ROSÉ)

A GLASS OF BUBBLES  
CAVA DELAPIERRE – CAVA BRUT

HEMMA HOS.  
*Linda*

# TO DRINK

## ON TAP

- NORRLANDS GULD – 59 KR (40CL, 5.0%)
- FROM THE CZECH REPUBLIC: KRUSOVICE – 82 KR (40CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA – 95 KR (40CL, 6.4%)

## IN THE COOLERS

- BEERS ON GUEST TAP – MARKET PRICE
- FOLKÖL • 65 KR (33CL)
- MARIESTADS EXPORT • 95 KR (50CL, 5.3%)
- DAURA DAMM • 82 KR (33CL, 5.4%, GLUTEN-FREE)
- WARBERGER PRIMA LAGER – SUBBE BREWERY • 99 KR (50CL, 5.5%)
- WISBY WEISS • 98 KR (50CL, 5.2%)
- NORRA VÅNGAS BRYGGERI GENUIN LJUNG IPA • 95 KR (33CL, 6.0%)
- BRISKA CIDER, PEAR • 79 KR (33CL, 4.5%)
- BRISKA CIDER, PINEAPPLE • 79 KR (33CL, 4.5%)
- STRONGBOW CIDER • 79 KR (33CL, 5.0%)

## PERFECT WITH DESSERT

- SALTY CARAMEL IMPERIAL STOUT • 120 KR (33CL, 10%)

## NON-ALCOHOLIC

- ALCOHOL-FREE IPA • 65 KR (33CL)
- ALCOHOL-FREE LAGER • 59 KR (33CL)
- NON-ALCOHOLIC WHITE WINE • 59 KR (PER GLASS)
- NON-ALCOHOLIC RED WINE • 59 KR (PER GLASS)
- NON-ALCOHOLIC SPARKLING WINE • 69 KR (PER GLASS)
- BRISKA CIDER, PEAR • 59 KR (33CL)
- COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE • 35 KR (33CL)
- RASPBERRY SODA • 35 KR (33CL)
- HAMMARS BREWERY SODA, GOOSEBERRY / PEACH (WITH OR WITHOUT SUGAR) • 39 KR (33CL)
- LOKA, NATURAL / LEMON • 35 KR (33CL)
- JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 35 KR

# SPARKLING!

CAVA DELAPIERRE – CAVA BRUT

BY THE GLASS: 89 KR • BY THE BOTTLE: 398 KR

DOMAINE ROLET CRÉMANT DU JURA BRUT

BY THE GLASS: 129 KR • BY THE BOTTLE: 585 KR

CHAMPAGNE – ETIENNE DUMONT BRUT

BY THE BOTTLE: 750 KR

# ROSÉ!

OUR ROSÉ IS FROM PORTUGAL:

SANTIAGO VV – TOURIGA NACIONAL

BY THE GLASS: 95 KR • BY THE BOTTLE: 380 KR

CHÂTEAU DES FERRAGES MON PLAISIR – GRENACHE / SYRAH

BY THE BOTTLE: 600 KR

# SANGRIA!

CHOOSE FROM RED, WHITE, OR ROSÉ

HALF PITCHER: 200 KR

FULL PITCHER: 398 KR

HH.

# ON THE WINE SHELF

## WHITE!

LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC

BY THE GLASS: 89 KR • BY THE BOTTLE: 375 KR

MARK WEST – CHARDONNAY, USA

BY THE GLASS: 115 KR • BY THE BOTTLE: 460 KR

SOLITÄR – RIESLING, MOSEL / GERMANY

BY THE GLASS: 125 KR • BY THE BOTTLE: 500 KR

ESSENCE – RIESLING, MOSEL / GERMANY

BY THE GLASS: 125 KR • BY THE BOTTLE: 500 KR

WEINGUT INGRID GROISS – GRÜNER VELTLINER, AUSTRIA

BY THE GLASS: 120 KR • BY THE BOTTLE: 480 KR

WHITE WINE OF THE MONTH (ASK THE STAFF)

BY THE GLASS: 150 KR • BY THE BOTTLE: 600 KR

GEWÜRZTRAMINER – JULES MÜLLER, FRANCE

BY THE BOTTLE: 380 KR

TALBOTT KALI HART – CHARDONNAY, CALIFORNIA

BY THE BOTTLE: 600 KR

HH.

# ON THE WINE SHELF

RED!

LA MERIDIONALE – MERLOT / SYRAH

BY THE GLASS: 89 KR • BY THE BOTTLE: 375 KR

MARIO PRIMO – CHIANTI, SANGIOVESE

BY THE GLASS: 98 KR • BY THE BOTTLE: 398 KR

VALPOLICELLA RIPASSO DOC – TORRE DEL FALASCO

BY THE GLASS: 135 KR • BY THE BOTTLE: 565 KR

RED WINE OF THE MONTH (ASK OUR STAFF)

BY THE GLASS: 150 KR • BY THE BOTTLE: 600 KR

SECRET DE LUNES – PINOT NOIR, FRANCE

BY THE GLASS: 120 KR • BY THE BOTTLE: 490 KR

OGIER LIRAC – GRENACHE / SYRAH

BY THE GLASS: 125 KR • BY THE BOTTLE: 500 KR

RIOJA IZADI RESERVA 2019 – TEMPRANILLO, SPAIN

BY THE BOTTLE: 650 KR

PSST! WE OFTEN HAVE SPECIAL WINES IN THE CELLAR THAT AREN'T ON THE MENU.

HH.

# TO START WITH

## **GARLIC BREAD • 69 KR**

GRATINATED SOURDOUGH WITH GARLIC BUTTER,  
TOPPED WITH PARMESAN

## **BURRATA ON SPICY VODKA MINI PINSA • 99 KR**

'NDUJA, CARAMELIZED ONION, FIOR DI LATTE, TOMATO,  
RAMSLÖK-DRESSED SALAD, ROASTED HAZELNUTS & BALSAMIC

## **TOAST SKAGEN • 99 KR**

FRIED TOAST WITH SKAGEN SHRIMP MIX,  
TOPPED WITH DILL CRUNCH & RED ONION

## **ASPARAGUS ARANCINI • 95 KR**

FRIED RISOTTO BALLS FILLED WITH ASPARAGUS & MOZZARELLA,  
TOPPED WITH GREMOLATA CREAM & PARMESAN

## **STEAK TARTARE ON FLANK STEAK • 108 KR**

GRUYÈRE CREAM, BROWNED BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,  
RAMSLÖK OIL, ROASTED HAZELNUTS & CRISPY FLATBREAD

**(THE BREAD CAN BE MADE GLUTEN-FREE)**

# OUR MAIN COURSES

MEATBALLS WITH CHUCK & PORK • 159 KR

(CAN BE MADE WITH GLUTEN-FREE MEATBALLS)

MASHED POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

HERB & PARMESAN GRATINATED CHICKEN FILLET • 185 KR

FRIED POTATOES, PARMESAN, HERBS, BROWNED BUTTER, SOURDOUGH BREAD,

BAKED TOMATO, RED WINE SAUCE & GREMOLATA CREAM

PORK SCHNITZEL “HEMMA HOS STYLE” • 189 KR

FRIED POTATOES, WARM BUTTER BÉARNAISE,

RED WINE SAUCE, PICKLED ONIONS & LEMON

SEARED ARCTIC CHAR FILLET • 230 KR

DILL & LEMON-CURED, CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,

RAMSLÖK OIL, TOPPED WITH ROASTED HAZELNUTS & PARMESAN

CAESAR SALAD WITH CHICKEN • 179 KR

WARM-SMOKED PORK BELLY, ROMAINE, CAESAR DRESSING,

TOMATO, ONION, TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH SHRIMP • 185 KR

ROMAINE, CAESAR DRESSING, TOMATO, ONION,

TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

# OKONOMIYAKI

## – JAPANESE CABBAGE PANCAKE –

OUR TAKE ON JAPANESE STREET FOOD

### OKONOMIYAKI WITH HALLOUMI (VEG) • 159 KR

FRIED HALLOUMI, BBQ SAUCE, PICKLED CARROT, SPRING ONION,  
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYO

### OKONOMIYAKI WITH PORK BELLY • 159 KR

WARM-SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,  
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYO

### OKONOMIYAKI WITH SHRIMPS • 179 KR

HAND-PEELED SHRIMP, BBQ SAUCE, PICKLED CARROT, SPRING ONION,  
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYO

### OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

SLOW-BAKED KOREAN PULLED PORK, BBQ SAUCE, PICKLED CARROT,  
SPRING ONION, MISO CRUNCH, FRESH CORIANDER & SOY MAYO

# PASTA & RISOTTO

MEZZE MANICHE WITH HARISSA-MARINATED RED SHRIMP • 199 KR

LEMON SAUCE, SPINACH, TOMATO, TOPPED WITH  
HAND-PEELED SHRIMP, CRUNCH & PARMESAN

MEZZE MANICHE ALFREDO WITH CHICKEN • 179 KR

FRIED CHICKEN THIGH FILLET, CREAMY PARMESAN SAUCE,  
TOPPED WITH BASIL OIL & PARMESAN

EGG NOODLES WITH KOREAN PULLED PORK & SOY-PICKLED EGG • 179 KR

RICH SPICY BROTH, WOK VEGETABLES, SOY MAYO,  
TOPPED WITH FRESH CORIANDER & MISO CRUNCH

ASPARAGUS RISOTTO WITH FRIED HALLOUMI • 178 KR

CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,  
TOPPED WITH ROASTED HAZELNUTS, RAMSLÖK OIL & PARMESAN

(YOU CAN SWAP THE PASTA FOR GLUTEN-FREE)

# FLATBREAD PIZZA

## MARGHERITA (VEG) • 139 KR

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA,  
BASIL OIL & PARMESAN

## CHÈVRE PIZZA (BIANCO) • 159 KR

MASCARPONE CREAM, FIOR DI LATTE, CHÈVRE, PEAR,  
TRUFFLE HONEY, WALNUTS & PARMESAN

## ASPARAGUS PIZZA (BIANCO) • 159 KR

MASCARPONE CREAM, FIOR DI LATTE, PICKLED ASPARAGUS,  
GREMOLATA CREAM, ROASTED HAZELNUTS & PARMESAN

## SHRIMP PIZZA (BIANCO) • 159 KR

MASCARPONE CREAM, FIOR DI LATTE, HAND-PEELED SHRIMP,  
SPRING ONION, GREMOLATA CREAM & PARMESAN

## KOREAN PULLED PORK PIZZA • 159 KR

TOMATO SAUCE, FIOR DI LATTE, CHILI MAYO,  
SPRING ONION & MISO CRUNCH

## SALAMI SPIANATA • 159 KR

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA,  
BASIL OIL & GREMOLATA CREAM

## FIVE GUYS (A BIT SPICIER) • 159 KR

TOMATO SAUCE, FIOR DI LATTE, 'NDUJA SALAMI, WARM-SMOKED PORK  
BELLY, RED ONION, PICKLED ONION, SPRING ONION,  
GREMOLATA CREAM, CHILI MAYO & PARMESAN

# FOR THE LITTLE ONES

## FOOD

MEATBALLS • 69 KR  
MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 KR  
TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 KR  
WITH STRAWBERRY JAM & WHIPPED CREAM

## DRINKS

COCA-COLA / ZERO / FANTA / SPRITE • 39 KR (33 CL)  
RASPBERRY SODA • 39 KR (33 CL)  
LOKA MINERAL WATER – CITRUS / NATURAL • 39 KR (33 CL)  
JUICE – PASSIONFRUIT / APPLE / ORANGE / CRANBERRY • 35 KR

# SWEETS

CRÈME BRÛLÉE • 65 KR

RHUBARB IN A GLASS • 72 KR

BUTTER-FRIED CINNAMON BUN, WHIPPED LEMON PANNACOTTA,  
RHUBARB COMPOTE & OAT CRUNCH

CHOCOLATE CHIP COOKIE BROWNIE • 79 KR

SERVED WITH VANILLA ICE CREAM & SOY CARAMEL SAUCE

VANILLA ICE CREAM • 63 KR

TOPPED WITH OAT CRUNCH

SORBET (VEGAN) • 42 KR

FLAVOR MAY VARY

TRUFFLE • 35 KR

FLAVOR MAY VARY

# COFFEE & COFFEE DRINKS

TEA • 35 KR

COFFEE • 35 KR

CAPPUCCINO • 45 KR

ESPRESSO – SINGLE 32 KR / DOUBLE 35 KR

ESPRESSO MARTINI • 139 KR (5 CL)

KAFFE KARLSSON • 139 KR (5 CL)

KAFFE BAILEYS • 139 KR (5 CL)

IRISH COFFEE • 139 KR (5 CL)

SPANISH COFFEE • 139 KR (5 CL)

FRANGELICO HOT SHOT • 95 KR

HOT SHOT • 95 KR

VALLADO WHITE PORT – PORTUGAL • 50 KR (5 CL)

TIP: SHARE WITH A SALTY CARAMEL IMPERIAL STOUT  
FROM SUBBE BREWERY • 120 KR (33 CL, 10%)

CHECK OUR AVEC LIST SEPARATELY, OR JUST ASK OUR STAFF!