

WELCOME,

YOU KNOW THAT FEELING WHEN YOU
DON'T WANT THE EVENING TO END?
WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED FOOD
IN A WARM AND COZY ATMOSPHERE.

THAT IS EXACTLY THE FEELING WE WANT TO CREATE IN OUR
LIVING ROOM, HERE AT HOME WITH LINDA!

WANT TO KNOW OUR RECIPE FOR A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CHIPS
TOGETHER 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 SEK (40 CL, 5.0%)
- FROM THE CZECH REPUBLIC: KRUSOVICE – 82 SEK (40 CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA – 95 SEK (40 CL, 6.4%)

IN THE FRIDGES

- GUEST BEER – DAILY PRICE
- LOW-ALCOHOL BEER – 65 SEK (33 CL)
- MARIESTADS EXPORT – 95 SEK (50 CL, 5.3%)
- DAURA DAMM (GLUTEN-FREE) – 82 SEK (33 CL, 5.4%)
- WARBERGER PRIMA LAGER – SUBBE BREWERY – 99 SEK (50 CL, 5.5%)
- WISBY WEISS – 98 SEK (50 CL, 5.2%)
- NORRA VÅNGA BREWERY GENUIN LJUNG IPA – 95 SEK (33 CL, 6.0%)
- BRISKA PEAR CIDER – 79 SEK (33 CL, 4.5%)
- BRISKA PINEAPPLE – 79 SEK (33 CL, 4.5%)
- STRONGBOW CIDER – 79 SEK (33 CL, 5.0%)

PERFECT WITH DESSERT,

- SALTY CARAMEL IMPERIAL STOUT – 120 SEK (33 CL, 10%)

NON-ALCOHOLIC

- KOMBUCHA – 69 SEK (COLD FERMENTED TEA DRINK, 30 CL)
- ALCOHOL-FREE IPA – 65 SEK (33 CL)
- ALCOHOL-FREE LAGER – 59 SEK (33 CL)
- WHITE WINE – 59 SEK (GLASS)
- RED WINE – 59 SEK (GLASS)
- SPARKLING WINE – 85 SEK (GLASS)
- BRISKA PEAR CIDER – 59 SEK (33 CL)
- COCA-COLA / COCA-COLA ZERO / FANTA ZERO / SPRITE ZERO – 39 SEK (33 CL)
- RASPBERRY SODA – 39 SEK (33 CL)
- LOKA, CITRUS / NATURAL – 39 SEK (33 CL)
- JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

BUBBLES!

CAVA DELAPIERRE – CAVA BRUT
BY THE GLASS: 89 SEK – BY THE BOTTLE: 398 SEK

DOMAINE ROLET CRÉMANT DU JURA BRUT
BY THE GLASS: 129 SEK – BY THE BOTTLE: 585 SEK

CHAMPAGNE – ETIENNE DUMONT BRUT
750 SEK

ROSÉ!

OUR ROSÉ IS FROM PORTUGAL,
SANTIAGO VV – TOURIGA NACIONAL
BY THE GLASS: 95 SEK – BY THE BOTTLE: 380 SEK

CHÂTEAU DES FERRAGES MON PLAISIR – GRENACHE, SYRAH
BY THE BOTTLE: 600 SEK

SANGRIA!

CHOOSE BETWEEN RED, WHITE OR ROSÉ
HALF PITCHER: 200 SEK
FULL PITCHER: 398 SEK

HH.

ON THE WINE SHELF

WHITE!

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERIDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 89 SEK – BY THE BOTTLE: 375 SEK

MARK WEST CHARDONNAY – USA

BY THE GLASS: 115 SEK – BY THE BOTTLE: 460 SEK

SOLITÄR – RIESLING (MOSEL, GERMANY)

BY THE GLASS: 125 SEK – BY THE BOTTLE: 500 SEK

ESSENCE – RIESLING (MOSEL, GERMANY)

BY THE GLASS: 125 SEK – BY THE BOTTLE: 500 SEK

WEINGUT INGRID GROISS – GRÜNER VELTLINER (AUSTRIA)

BY THE GLASS: 120 SEK – BY THE BOTTLE: 480 SEK

MONTH'S WHITE WINE (ASK OUR STAFF)

BY THE GLASS: 150 SEK – BY THE BOTTLE: 600 SEK

GEWÜRZTRAMINER – JULES MÜLLER (FRANCE)

BY THE BOTTLE: 380 SEK

TALBOTT KALI HART – CHARDONNAY (CALIFORNIA, USA)

BY THE BOTTLE: 600 SEK

HH.

ON THE WINE SHELF

RED!

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERIDIONALE – MERLOT, SYRAH

BY THE GLASS: 89 SEK – BY THE BOTTLE: 375 SEK

MARIO PRIMO CHIANTI – SANGIOVESE

BY THE GLASS: 98 SEK – BY THE BOTTLE: 398 SEK

VALPOLICELLA RIPASSO DOC – TORRE DEL FALASCO

BY THE GLASS: 135 SEK – BY THE BOTTLE: 565 SEK

MONTH'S RED WINE (ASK OUR STAFF)

BY THE GLASS: 150 SEK – BY THE BOTTLE: 600 SEK

SECRET DE LUNES – PINOT NOIR (FRANCE)

BY THE GLASS: 120 SEK – BY THE BOTTLE: 490 SEK

OGIER LIRAC – GRENACHE / SYRAH

BY THE GLASS: 125 SEK – BY THE BOTTLE: 500 SEK

PSST! WE OFTEN HAVE WINES IN THE CELLAR THAT ARE NOT LISTED ON THE MENU.

HH.

TO START WITH

CHOOSE FROM OUR CAREFULLY PREPARED STARTERS
FOR A PERFECT START TO YOUR EVENING

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

LABNEH WITH ARTICHOKE – 99 SEK

GRILLED PEPPER SALSA, TOASTED BREAD,
TOPPED WITH CRUNCH & PARMESAN

CHÈVRE CHAUD – 95 SEK

FRIED GOAT CHEESE TOAST, FRESH STRAWBERRIES, DRESSED SALAD,
TOPPED WITH ROASTED WALNUTS, TRUFFLE HONEY & BALSAMIC

TOAST SKAGEN – 99 SEK

FRIED TOAST WITH SHRIMP SALAD, TOPPED WITH DILL CRUNCH & RED ONION

STEAK TARTARE – 112 SEK

TARTAR CREAM, CONFIT EGG YOLK, DILL-PICKLED CUCUMBER,
POTATO CHIPS, RED ONION & PECORINO

*BREAD CAN BE MADE GLUTEN-FREE

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER
(GLUTEN-FREE MEATBALLS AVAILABLE) – 159 SEK

BUTTERED NEW POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

GRATINATED CHICKEN FILLET WITH FOUR CHEESES – 185 SEK

DEEP-FRIED POTATOES, SUN-DRIED TOMATO, FETA CHEESE, FIOR DI LATTE,
CREAM CHEESE, HERB WHITE WINE SAUCE, TOPPED WITH CRUNCH & PARMESAN

PORK SCHNITZEL “HOUSE STYLE” – 189 SEK

DEEP-FRIED POTATOES, TARTAR CREAM, RED WINE SAUCE, PICKLED ONION & LEMON

DILL & BUTTER BAKED COD – 230 SEK

BUTTERED NEW POTATOES, SHELLFISH SAUCE & DILL-PICKLED CUCUMBER

CAESAR SALAD WITH CHICKEN – 179 SEK

SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING, TOMATO, ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH PRAWNS – 185 SEK

ROMAINE LETTUCE, CAESAR DRESSING, TOMATO, ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CHÈVRE CHAUD – 182 SEK

(GLUTEN-FREE BREAD AVAILABLE)

FRIED GOAT CHEESE TOAST, FRESH STRAWBERRIES, ROASTED WALNUTS, DRESSED SALAD,
CHERRY TOMATOES, TOPPED WITH TRUFFLE HONEY & BALSAMIC VINEGAR

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -
OUR INTERPRETATION OF JAPANESE STREET FOOD

OKONOMIYAKI WITH FETA CHEESE (VEGETARIAN) – 159 SEK

CRUMBLLED FETA CHEESE, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 159 SEK

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

OKONOMIYAKI WITH PRAWNS – 179 SEK

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

PASTA

FRESH FETTUCCINE WITH PRAWNS – 199 SEK

SHELLFISH SAUCE, CHILI, GARLIC, SPINACH, TOMATO, TOPPED WITH HAND-PEELED PRAWNS, CRUNCH & PARMESAN

MEZZE MANICHE WITH SALSICCIA & 'NDUJA – 175 SEK

HOUSE-MADE SALSICCIA, 'NDUJA, MASCARPONE, SOFRITTO SAUCE, TOMATO, SPINACH, TOPPED WITH CRUNCH & PECORINO

MEZZE MANICHE CHICKEN AL LIMONE – 179 SEK

HERB-BAKED CHICKEN FILLET, CREAMY WHITE WINE SAUCE, LEMON, CHILI, GARLIC, SPINACH, TOMATO, TOPPED WITH CRUNCH & PARMESAN

FRESH FETTUCCINE WITH BURRATA – 175 SEK

SOFRITTO SAUCE, CHILI, GARLIC, TOMATO, SPINACH, TOPPED WITH CRUNCH & PARMESAN

*PASTA CAN BE SWAPPED FOR GLUTEN-FREE PASTA

FLATBREAD PIZZA

MARGHERITA (VEGETARIAN) – 139 SEK

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

GOAT CHEESE PIZZA (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, GOAT CHEESE,
STRAWBERRIES, TRUFFLE HONEY, WALNUTS & PARMESAN

SHRIMP (BIANCO) – 159 SEK

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

ANCHOVIES (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, KALAMATA OLIVES,
CAPERS, GREMOLATA CREAM & PARMESAN

SALSICCIA & 'NDUJA – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SALSICCIA, 'NDUJA, SPRING ONION,
RED ONION, CHILI MAYONNAISE & PARMESAN

SALAMI SPIANATA – 159 SEK

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

FIVE GUYS (SPICY) – 159 SEK

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

FOR THE LITTLE ONES

FOOD

MEATBALLS – 69 SEK

BUTTERED NEW POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA – 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES – 49 SEK

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE – 35 SEK (33 CL)

RASPBERRY SODA – 35 SEK (33 CL)

LOKA, CITRUS / NATURAL – 35 SEK (33 CL)

JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

SWEETS

CRÈME BRÛLÉE – 65 SEK

ETON MESS – 79 SEK

NUT MERINGUE, STRAWBERRIES, VANILLA ICE CREAM,
CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

WHITE CHOCOLATE PANNA COTTA – 75 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

VANILLA ICE CREAM – 63 SEK

TOPPED WITH LIME-SUGARED STRAWBERRIES & OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR VARIES

TRUFFLE – 35 SEK

FLAVOUR VARIES

COFFEE & COFFEE DRINKS

TE – 29 SEK

COFFEE – 35 SEK

CAPPUCCINO – 45 SEK

ESPRESSO – SINGLE 32 SEK, DOUBLE 35 SEK

ESPRESSO MARTINI – 139 SEK (5 CL)

KAFFE KARLSSON – 139 SEK (5 CL)

KAFFE BAILEYS – 139 SEK (5 CL)

IRISH COFFEE – 139 SEK (5 CL)

SPANISH COFFEE – 139 SEK (5 CL)

FRANGELICO HOT SHOT – 95 SEK

HOT SHOT – 95 SEK

A CLASSIC CHOICE FOR MANY IS AN AVEC WITH COFFEE. JUST ASK THE STAFF
AND THEY'LL ARRANGE IT FOR YOU.