

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T
WANT THE EVENING TO END?
WHEN YOU CAN RAISE A GLASS WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED
FOOD IN A WARM AND COSY SETTING.

THAT'S EXACTLY THE FEELING WE WANT TO CREATE IN OUR
LIVING ROOM, HERE AT LINDA'S!

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CRISPS
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%)

KRUSOVICE – 82 SEK (40 CL, 5.0%)

GOTLANDS BRYGGERI SITTING BULLDOG IPA – 95 SEK (40 CL, 6.4%)

IN THE FRIDGES,

BEERS ON VISIT • DAILY PRICE

FOLKÖL – 65 SEK (33 CL)

MARIESTADS EXPORT – 95 SEK (50 CL, 5.3%)

DAURA DAMM – 82 SEK (33 CL, 5.4%, GLUTEN-FREE)

WARBERGER PRIMA LAGER – SUBBE BRYGGERI – 99 SEK (50 CL, 5.5%)

WISBY WEISS – 98 SEK (50 CL, 5.2%)

NORRA VÅNGA BRYGGERI GENUIN LJUNG IPA – 95 SEK (33 CL, 6.0%)

BRISKA PEAR CIDER – 79 SEK (33 CL, 4.5%)

BRISKA PINEAPPLE CIDER – 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)

NON-ALCOHOLIC IPA – 65 SEK (33 CL)

NON-ALCOHOLIC LAGER – 59 SEK (33 CL)

WHITE WINE – 59 SEK (GLASS)

RED WINE – 59 SEK (GLASS)

BRISKA PEAR CIDER – 59 SEK (33 CL)

SPARKLING WINE – 85 SEK (GLASS)

COCA-COLA / ZERO / FANTA ZERO / SPRITE ZERO – 39 SEK (33 CL)

RASPBERRY SODA – 39 SEK (33 CL)

LOKA, CITRUS / STILL – 39 SEK (33 CL)

JUICE, PASSION FRUIT / 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 BOTTLE: 595 SEK

CHAMPAGNE – ÉTIENNE DUMONT BRUT

BY THE BOTTLE: 750 SEK

ROSÉ!

LA MÉRIDIONALE – GRENACHE / CINSULT

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

SANGRIA!

CHOOSE BETWEEN RED, WHITE OR ROSÉ WINE

HALF PITCHER: 200 SEK

FULL PITCHER: 398 SEK

ON THE WINE SHELF

WHITE!

LA MÉRIDIONALE – CHARDONNAY, SAUVIGNON BLANC

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

ESSENCE RIESLING MOSEL – GERMANY

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

WEINGUT INGRID GROISS – AUSTRIA

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

JULES MÜLLER – GEWÜRZTRAMINER

BY THE BOTTLE: 380 SEK

DOMAINE LA CROIX ST-LAURENT – SANCERRE, FRANCE

BY THE BOTTLE: 575 SEK

MARTÍN CÓDAX – ALBARIÑO, SPAIN

BY THE GLASS: 119 SEK • BY THE BOTTLE: 469 SEK

HENRI DE VILLAMONT – MÂCON-VILLAGES, FRANCE

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

DOMAINE DE LA MANDELIÈRE – CHABLIS, FRANCE

BY THE GLASS: 160 SEK • BY THE BOTTLE: 650 SEK

KUENTZ-BAS LA 4ÈME TOUR – RIESLING, ALSACE

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

KUENTZ-BAS GEISBERG GRAND CRU – RIESLING, ALSACE

BY THE BOTTLE: 920 SEK

ROMBAUER CARNEROS – CHARDONNAY, CALIFORNIA

BY THE BOTTLE: 1,250 SEK

ON THE WINE SHELF

RED!

LA MÉRIDIONALE – MERLOT, SYRAH

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

VALPOLICELLA RIPASSO DOC – TORRE DEL FALASCO

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

L'ORATOIRE – CHÂTEAUNEUF-DU-PAPE

BY THE BOTTLE: 1,250 SEK

MAISON PIERRE CHAINIER, PETIT BUISSE – PINOT NOIR

BY THE GLASS: 95 SEK • BY THE BOTTLE: 395 SEK

DOMAINE BOUQUET, GAIA – MALBEC, ARGENTINA

BY THE GLASS: 120 SEK • BY THE BOTTLE: 465 SEK

DOUGLAS GREEN, RIB SHACK RED – SOUTH AFRICA

BY THE GLASS: 99 SEK • BY THE BOTTLE: 400 SEK

BODEGAS VIRTUS, EL SUECO – RIBERA DEL DUERO

BY THE GLASS: 169 SEK • BY THE BOTTLE: 679 SEK

CHÂTEAU PATACHE D'AUX – BORDEAUX

BY THE GLASS: 160 SEK • BY THE BOTTLE: 645 SEK

LES GRIOTTES – BEAUJOLAIS

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

ORIN SWIFT, ADVICE FROM JOHN – CALIFORNIA

BY THE BOTTLE: 965 SEK

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

TO START WITH

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

CHÈVRE CHAUD WITH RED ONION MARMALADE – 99 SEK

FRIED GOAT CHEESE TOAST, DRESSED SALAD, TOPPED WITH
ROASTED WALNUTS & CRISPY SMOKED PORK BELLY

VÄSTERBOTTEN CHEESE PIE WITH CHANTERELLE CREAM – 106 SEK

TOPPED WITH CRISPY OYSTER MUSHROOMS

TOAST SKAGEN – 99 SEK

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

FLANK STEAK TARTARE – 108 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

BEETROOT TARTARE (VEGETARIAN) – 85 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

PLEASE NOTE: THE BREAD CAN BE MADE GLUTEN-FREE.

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.

IF YOU'RE WONDERING WHERE THE MEAT WE SERVE COMES FROM, PLEASE FEEL FREE TO ASK US!

OUR MAIN COURSES

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

POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET STUFFED WITH BRIE & CURED HAM – 185 SEK
DEEP-FRIED POTATOES, TRUFFLE CREAM & RED WINE SAUCE

PORK SCHNITZEL “HEMMA HOS STYLE” – 189 SEK
DEEP-FRIED POTATOES, CAFÉ DE PARIS SAUCE, RED WINE SAUCE & PICKLED RED ONION

LEMON-SCENTED FISH & SEAFOOD STEW – 230 SEK
SALMON, HADDOCK & PRAWNS, POTATO PURÉE, LOBSTER SAUCE, FENNEL,
CARROT & LEEK, TOPPED WITH FRIED RED PRAWN & CHILI AIOLI

BEEF BOURGUIGNON – 189 SEK
POTATO PURÉE, SMOKED PORK BELLY, PICKLED ONIONS, MUSHROOMS & PICKLES

CAESAR SALAD WITH CHICKEN – 179 SEK
SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING, TOMATO & ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH PRAWNS – 189 SEK
ROMAINE LETTUCE, CAESAR DRESSING, TOMATO & ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CHÈVRE CHAUD (VEGETARIAN) – 182 SEK
FRIED POLENTA, TRUFFLE CREAM, RED ONION MARMALADE,
ROASTED MEDITERRANEAN VEGETABLES, TOPPED WITH ROASTED WALNUTS

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OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH ROASTED VEGETABLES (VEGETARIAN) – 159 SEK
ROASTED VEGETABLES, 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

OKONOMIYAKI WITH FRIED RED PRAWN – 179 SEK
FRIED RED PRAWN, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & SOY MAYONNAISE

(GLUTEN-FREE OPTION AVAILABLE)

PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 199 SEK

LOBSTER SAUCE WITH CHILI & GARLIC, TOPPED WITH
HAND-PEELED PRAWNS, CRUNCH & PARMESAN

MEZZE MANICHE WITH CHICKEN & BACON – 175 SEK

CREAMY TOMATO SAUCE, ROASTED MEDITERRANEAN VEGETABLES,
TOPPED WITH CRUNCH & PECORINO

RAVIOLI CACIO E PEPE WITH TRI-TIP VEAL MINCE – 179 SEK

PARMESAN SAUCE, ROASTED BLACK PEPPER, TOMATO & SPINACH,
TOPPED WITH CRUNCH & PARMESAN

MUSHROOM RISOTTO WITH SMOKED PORK BELLY – 178 SEK

CREAMY RISOTTO WITH CHANTERELLES, PORCINI, BUTTON
MUSHROOMS & PORTOBELLO, TOPPED WITH SMOKED PORK BELLY,
FRIED OYSTER MUSHROOMS & PARMESAN

MUSHROOM RISOTTO WITH CRISPY OYSTER MUSHROOMS (VEGETARIAN) – 175 SEK

CREAMY RISOTTO WITH CHANTERELLES, PORCINI, BUTTON MUSHROOMS
& PORTOBELLO, TOPPED WITH FRIED OYSTER MUSHROOMS & PARMESAN

PLEASE NOTE: PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

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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, RED ONION MARMALADE,
TRUFFLE HONEY, WALNUTS & PARMESAN

PRAWNS (BIANCO) – 159 SEK

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

MUSHROOM (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, OYSTER MUSHROOMS,
PORTOBELLO & BUTTON MUSHROOMS, SPRING ONION,
GREMOLATA CREAM & 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

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FOR THE LITTLE ONES

FOOD

MEATBALLS – 69 SEK

POTATO PURÉE, CREAM SAUCE & LINGONBERRIES

MARGHERITA – 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES – 49 SEK

SERVED WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

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

RASPBERRY SODA – 35 SEK (33 CL)

LOKA, CITRUS / STILL – 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

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SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 65 SEK

APPLE PIE PANNA COTTA – 79 SEK

CINNAMON PANNA COTTA WITH BUTTER-FRIED APPLES,
TOPPED WITH DREAM CRUNCH

PECAN & CARAMEL PIE – 79 SEK

SWEET-TART LINGONBERRIES FLAVOURED WITH GIN,
TOPPED WITH LIGHTLY WHIPPED CREAM

CHOCOLATE MOUSSE WITH ROASTED HAZELNUTS – 75 SEK

TOPPED WITH OLIVE OIL & FLAKY SALT

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 35 SEK

FLAVOUR MAY VARY

COFFEE & COFFEE DRINKS

TEA – 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 FOR MANY IS AN AFTER-DINNER DRINK (AVEC) WITH THEIR
COFFEE. JUST ASK OUR STAFF AND THEY'LL BE HAPPY TO ARRANGE IT.