

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'S EXACTLY THE FEELING WE WANT TO SHARE
IN OUR LIVING ROOM.

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

SANGRIA • 389 SEK
(CAVA, RED OR WHITE WINE)

CAVA • GLASS: 89 SEK • BOTTLE: 369 SEK
(CAVA RAMIRO II BRUT NATURE, SPAIN)

HEMMA HOS.
Örebro

TO START WITH

CHOOSE FROM OUR CAREFULLY PREPARED STARTERS
FOR THE PERFECT BEGINNING TO YOUR EVENING

GARLIC BREAD • 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

TOAST SKAGEN • 99 SEK

PAN-FRIED TOAST WITH CLASSIC SKAGEN MIX,
TOPPED WITH DILL CRUNCH & RED ONION

BURRATA & PESTO • 95 SEK

BASIL PESTO, WARM ARTICHOKE & TOMATO SALAD,
FRIED SOURDOUGH BREAD, TOPPED WITH WALNUTS & PECORINO

OKONOMIYAKI WITH THAI-STYLE SHRIMP & PORK MINCE (JAPANESE CABBAGE PANCAKE) • 89 SEK

WITH LEMONGRASS, CHILI, LIME, BBQ SAUCE, PICKLED CARROT, FRESH CORIANDER,
SPRING ONION, ROASTED SESAME SEEDS & SOY MAYO

POTATO ROSTI • 85 SEK

CRISPY HOT-SMOKED PORK BELLY,
BROWNED ONION CREAM & LINGONBERRIES

MUSHROOM TOAST • 104 SEK

PAN-FRIED TOAST TOPPED WITH CREAMY CHANTERELLE &
OYSTER MUSHROOM RAGOUT, FINISHED WITH PARMESAN

STEAK TARTARE OF FLANK STEAK • 104 SEK

ANCHOVY & CAPER CREAM, POMMES ALLUMETTE,
PICKLED GOLDEN BEETROOT, FRIED CAPERS, RED ONION & PECORINO

*GLUTEN-FREE BREAD AVAILABLE ON REQUEST.

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.
AND IF YOU'D LIKE TO KNOW THE ORIGIN OF THE MEAT WE SERVE, JUST ASK!

OUR MAIN COURSES

CLASSIC AND MODERN FLAVOURS, PREPARED WITH CARE AND LOVE

SWEDISH MEATBALLS WITH BEEF & PORK

(GLUTEN-FREE MEATBALLS AVAILABLE) • 159 SEK

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

BOEUF BOURGUIGNON • 189 SEK

WITH MUSHROOMS, HOT-SMOKED PORK BELLY, PICKLED ONIONS,
MASHED POTATOES & PICKLED CUCUMBER

CHILLI CHEESE GRATINATED CHICKEN FILLET • 185 SEK

FRIED POTATOES, JALAPEÑO CREAM & SMOKY RED WINE SAUCE

PORK SCHNITZEL "HEMMA HOS STYLE" • 189 SEK

FRIED POTATOES, RED WINE SAUCE, ANCHOVY &
CAPER CREAM & PICKLED ONIONS

ALMOND & KATAIFI-BAKED COD • 225 SEK

SANDEFJORD SAUCE, MASHED POTATOES & WARM ARTICHOKE & TOMATO SALAD

CAESAR SALAD WITH CHICKEN • 169 SEK

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

CAESAR SALAD WITH SHRIMP • 179 SEK

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

PAN-FRIED CHÈVRE (VEG) • 182 SEK

HONEY-ROASTED ROOT VEGETABLES, BALSAMIC,
TOASTED WALNUTS & GREMOLATA CREAM

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH MUSHROOMS (VEG) • 154 SEK

PAN-FRIED OYSTER MUSHROOMS, PORTOBELLO & BUTTON MUSHROOMS,
BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYO

OKONOMIYAKI WITH PORK BELLY • 159 SEK

HOT-SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYO

OKONOMIYAKI WITH SHRIMP • 178 SEK

HAND-PEELED SHRIMP, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYO

OKONOMIYAKI WITH THAI-STYLE SHRIMP & PORK MINCE • 169 SEK

RED SHRIMP, PORK NECK, LEMONGRASS, CHILI, LIME, BBQ SAUCE,
PICKLED CARROT, SPRING ONION, ROASTED SESAME SEEDS,
FRESH CORIANDER & SOY MAYO

PASTA & RISOTTO

LINGUINE WITH RED SHRIMP • 199 SEK

OLIVE OIL, CHILI, GARLIC, TOPPED WITH HAND-PEELED SHRIMP,
CRUNCH & PARMESAN

LINGUINE WITH CHICKEN • 172 SEK

CREAMY WHITE WINE SAUCE, SUN-DRIED TOMATO, ARTICHOKE, SPINACH,
TOPPED WITH CRUNCH & PARMESAN

THAI RICE NOODLES WITH SHRIMP & PORK MINCE • 175 SEK

RED SHRIMP, PORK NECK, LEMONGRASS, CHILI, LIME, OYSTER SAUCE,
WOK VEGETABLES, ROASTED SESAME SEEDS, TOPPED WITH
SOY MAYO & FRESH CORIANDER

GNOCCHI WITH BEEF RAGÙ • 175 SEK

PAN-FRIED GNOCCHI WITH RICH BEEF RAGÙ, BUFFALO MOZZARELLA CREAM,
TOPPED WITH CRUNCH & PECORINO

MUSHROOM RISOTTO WITH HOT-SMOKED PORK BELLY • 178 SEK

CREAMY RISOTTO WITH CHANTERELLES, BUTTON MUSHROOMS, PORTOBELLO
& KING BOLETE, TOPPED WITH HOT-SMOKED PORK BELLY,
FRIED OYSTER MUSHROOMS & PARMESAN

MUSHROOM RISOTTO WITH CRISPY OYSTER MUSHROOMS (VEG) • 175 SEK

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

*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

FLATBREAD PIZZA

A LITTLE CRISPIER, A LITTLE TASTIER

MARGHERITA (VEG) • 139 SEK

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

CHÈVRE PIZZA (BIANCO) • 159 SEK

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

FOUR CHEESE PIZZA (BIANCO) • 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, BUFFALO MOZZARELLA,
BASIL OIL & PARMESAN

SHRIMP PIZZA (BIANCO) • 159 SEK

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

BEEF RAGÙ PIZZA • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, BEEF RAGÙ, GREMOLATA CREAM,
SPRING ONION, TOPPED WITH BASIL OIL & PARMESAN

KEBAB PIZZA • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SHREDDED PORK NECK,
RED ONION, KEBAB SAUCE & FEFERONI PEPPERS

FIVE GUYS PIZZA — SLIGHTLY SPICY • 159 SEK

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

FOR THE LITTLE ONES

FOOD

MEATBALLS • 69 SEK

MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA • 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 SEK

SERVED WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / COCA-COLA ZERO

FANTA / FANTA ZERO / LEMON / SPRITE • 35 SEK (33 CL)

CHAMPIS • 35 SEK (33 CL)

LOKA, CITRUS / PLAIN • 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 32 SEK

SWEETS

CRÈME BRÛLÉE • 65 SEK

ETON MESS – HEMMA HOS STYLE • 72 SEK

NUT MERINGUE, BANANA, CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

FRIED DONUT • 69 SEK

BUTTER-FRIED APPLES WITH CINNAMON & CARDAMOM,
SERVED WITH VANILLA ICE CREAM & TOPPED WITH OAT CRUNCH

SWEDISH CHOCOLATE CAKE “KLADDKAKA” • 77 SEK

PISTACHIO CREAM, KATAIFI PASTRY & MILK CHOCOLATE SAUCE,
TOPPED WITH ROASTED PISTACHIOS

OUR HOMEMADE BLUEBERRY ICE CREAM • 63 SEK

TOPPED WITH OAT CRUNCH

SORBET (VEGAN) • 42 SEK

FLAVOUR MAY VARY

TRUFFLE • 25 SEK

FLAVOUR MAY VARY

COFFEE & COFFEE DRINKS

TEA • 34 SEK

COFFEE • 34 SEK

CAPPUCCINO • 45 SEK

CAFFÈ LATTE • 45 SEK

ESPRESSO • SINGLE 32 SEK, DOUBLE 39 SEK

COFFEE KARLSSON • 149 SEK (5 CL)

COFFEE BAILEYS • 149 SEK (5 CL)

IRISH COFFEE • 149 SEK (5 CL)

ESPRESSO MARTINI • 149 SEK (5 CL)

BAILEYS ESPRESSO MARTINI • 149 SEK (5 CL)

FRANGELICO HOT SHOT • 89 SEK

HOT SHOT • 89 SEK

MOSCATO D’ASTI (DESSERT WINE) • 99 SEK