

# 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 • 385 SEK  
(CAVA, RED OR WHITE WINE)

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

HEMMA HOS.

Orebro

# TO START WITH

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

GARLIC BREAD • 69 SEK

GRATINATED SOURDOUGH WITH GARLIC BUTTER,  
TOPPED WITH PARMESAN

TOAST SKAGEN • 99 SEK

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

LABNEH CREAM CHEESE WITH JALAPEÑO HAT • 85 SEK

CREAMY FRESH CHEESE, FRESH JALAPEÑO, OLIVE OIL, ROASTED SUNFLOWER SEEDS,  
GARLIC & TOASTED BREAD

FRIED POMMES DAUPHINE WITH VENDACE ROE • 145 SEK

TOPPED WITH CRÈME FRAÎCHE & RED ONION

SMALL SAFFRON RISOTTO WITH RED SHRIMP • 104 SEK

TOPPED WITH CHOPPED SHRIMP & CRAYFISH AND PARMESAN

ASIAN BEEF TARTARE ON FLANK STEAK • 106 SEK

GOCHUJANG MAYONNAISE, CONFIT EGG YOLK, SESAME OIL, CHILI,  
MISO CRUNCH, PICKLED PEAR & CORIANDER

\*PLEASE NOTE: BREAD CAN BE MADE GLUTEN-FREE

# OUR MAIN COURSES

CLASSIC AND MODERN FLAVORS, PREPARED WITH CARE AND LOVE

BEEF & PORK MEATBALLS • 159 SEK

(CAN BE MADE WITH GLUTEN-FREE MEATBALLS)

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

MOOSE WALLENBERG • 199 SEK

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

STUFFED CHICKEN FILLET • 185 SEK

STUFFED WITH BRIE CHEESE & AIR-DRIED HAM, SERVED WITH FRIED POTATOES,  
RED WINE SAUCE & TRUFFLE MAYONNAISE

HOME-STYLE PORK SCHNITZEL • 189 SEK

FRIED POTATOES, RED WINE SAUCE, CAFÉ DE PARIS BUTTER & PICKLED ONION

CREAMY FISH STEW WITH HADDOCK, SALMON & RED SHRIMP • 225 SEK

MASHED POTATOES, FENNEL, CARROT, LEEK, TOPPED WITH CHOPPED CRAYFISH  
& SHRIMP, SERVED WITH AIOLI

HEARTY GOULASH STEW WITH BEEF • 189 SEK

SERVED WITH MASHED POTATOES, CRÈME FRAÎCHE & PICKLED CUCUMBER

ONION & THYME ROASTED CELERIAC WITH BRIE (VEG) • 182 SEK

FRIED POMMES DAUPHINE, WHITE WINE SAUCE, ROASTED WALNUTS & TRUFFLE HONEY

# OKONOMIYAKI

## JAPANESE CABBAGE PANCAKE - OUR INTERPRETATION OF JAPANESE STREET FOOD

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

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

### OKONOMIYAKI WITH PORK BELLY • 159 SEK

WARM-SMOKE PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION, MISO CRUNCH, FRESH CORIANDER & SRIRACHA MAYONNAISE

### OKONOMIYAKI WITH SHRIMP • 179 SEK

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

### OKONOMIYAKI WITH TONKATSU • 169 SEK

FRIED PORK SCHNITZEL, BBQ SAUCE, PICKLED CARROT, SPRING ONION, MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

# PASTA & RISOTTO

THE BEST OF ITALIAN CUISINE

LINGUINE WITH RED SHRIMP • 199 SEK

LOBSTER SAUCE, CHILI, GARLIC, TOPPED WITH CHOPPED  
SHRIMP & CRAYFISH, CRUNCH & PARMESAN

AMATRICIANA WITH GUANCIALE • 175 SEK

CURED PORK CHEEK, MEZZE MANICHE, TOMATO, WHITE WINE, CHILI,  
TOPPED WITH PECORINO & CRISPY SMOKED BACON

MEZZE MANICHE WITH CREAMY TRUFFLE SAUCE • 175 SEK

OYSTER MUSHROOMS, PORTOBELLO, CHAMPIGNON, SPINACH,  
TOPPED WITH CRUNCH & PARMESAN

GIRASOLE PARMIGIANA MELANZANE WITH  
ROASTED PEPPER SAUCE • 175 SEK

FRESH PASTA FILLED WITH ROASTED EGGPLANT, PARMESAN & MOZZARELLA,  
SPINACH, TOMATO, TOPPED WITH PECORINO & CRUNCH

OSO BUO MILANESE ON CHICKEN THIGH FILLET • 185 SEK

CREAMY SAFFRON RISOTTO, TOPPED WITH GREMOLATA & PARMESAN

RISOTTO MILANESE (VEG) • 175 SEK

CREAMY SAFFRON RISOTTO WITH FRIED HALLOUMI,  
TOPPED WITH GREMOLATA & PARMESAN

\*PASTA CAN BE SUBSTITUTED FOR GLUTEN-FREE

# 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

**SHRIMP PIZZA (BIANCO) • 159 SEK**

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

**SALAMI SPIANATA • 159 SEK**

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

**KEBAB Pizza • 159 SEK**

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

**“FIVE GUYS” PIZZA – A BIT SPICY • 159 SEK**

TOMATO SAUCE, FIOR DI LATTE, ‘NDUJA SALAMI, HOT-SMOKED BACON, RED  
ONION, PICKLED ONION, SPRING ONION, GREMOLATA CREAM, SRIRACHA  
MAYONNAISE & PARMESAN

# FOR THE LITTLE ONES

## FOOD

MEATBALLS • 69 SEK

MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA • 49 SEK

TOMATO SAUCE & FIOR DI LATTE

KEBAB PLATE • 69 SEK

FRIED POTATOES, SHREDDED PORK SHOULDER,  
KEBAB SAUCE, FEFERONI & RED ONION

PANCAKES • 49 SEK

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 / NATURAL • 35 SEK (33 CL)

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

# SWEETS

CRÈME BRÛLÉE • 65 SEK

BANOFFEE PIE IN A GLASS • 72 SEK

BANANA, DULCE DE LECHE, DIGESTIVE BISCUIT, TOPPED WITH CREAM & DAIM

LEMON POSSET • 69 SEK

KATAIFI CRUNCH & RASPBERRY CRISP

CHOCOLATE CAKE (KLADDKAKA) • 77 SEK

WITH DUMLE MOUSSE & LIGHTLY WHIPPED CREAM

VANILLA ICE CREAM • 63 SEK

WITH HOMEMADE NOISETTE SAUCE

SORBET (VEGAN) • 42 SEK

FLAVOR MAY VARY

# COFFEE & COFFEE DRINKS

TEA • 34 SEK

COFFEE • 34 SEK

CAPPUCCINO • 45 SEK

CAFFÈ LATTE • 45 SEK

ESPRESSO • SINGLE 32 SEK | DOUBLE 35 SEK

COFFEE KARLSSON (5CL) • 149 SEK

COFFEE BATLEYS (5CL) • 149 SEK

IRISH COFFEE (5CL) • 149 SEK

FRANGELICO HOT SHOT • 96 SEK

HOT SHOT • 96 SEK

MOSCATO D'ASTI (DESSERT WINE) • 99 SEK

FOR MANY, A CLASSIC WAY TO ENJOY COFFEE IS WITH AN "AVEC" – JUST ASK OUR STAFF AND THEY'LL TAKE CARE OF IT.