

# 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 TIP FOR A GREAT EVENING?  
START WITH A BOWL OF NUTS, OLIVES, OR CHIPS  
TOGETHER WITH A SANGRIA OR A GLASS OF CAVA.

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

CAVA • GLASS: 92 KR • BOTTLE: 369 KR  
(REMIRO II – CAVA)

HEMMA HOS.  
*Örebro*

# TO DRINK

## ON TAP

- NORRLANDS GULD • 59 KR (40 CL, 5.0%)
- FROM THE CZECH REPUBLIC: KRUSOVICE • 89 KR (40 CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA • 95 KR (40 CL, 6.4%)

## IN THE FRIDGES

- MARIESTADS EXPORT • 89 KR (50 CL, 5.3%)
- BOHEMIAN PILSNER – NÄRKE KULTURBRYGGERI • 92 KR (33 CL, 4.2%)
- JANTE LAGER – KULTUR BRYGGERI • 99 KR (33 CL, 5.2%)
- ÖREBRO BRYGGHUS LAGER • 109 KR (44 CL, 5.3%)
- DAURA DAMM LAGER (GLUTEN-FREE) • 85 KR (33 CL, 5.4%)
- ÖREBRO BRYGGHUS IPA • 99 KR (33 CL, 6%)
- VEDETT EXTRA WHITE (WHEAT BEER) • 85 KR (33 CL, 4.7%)
- RODENBACH ALEXANDER (SOUP ALE, RASPBERRY) • 99 KR (33 CL, 5.6%)
- BRISKA PEAR CIDER • 79 KR (33 CL, 4.5%)
- BRISKA RIESLING PEACH • 79 KR (33 CL, 4.5%)
- KIVIKS ORGANIC APPLE & ELDERFLOWER CIDER • 82 KR (33 CL, 4.5%)

## NON-ALCOHOLIC

- NORRA VÅNGA LAGER • 65 KR (33 CL)
- MIKKELLER DRINK'IN IN THE SUN • 65 KR (33 CL, 0.3%)
- BRISKA DEMI SEC SAUVIGNON BLANC • 59 KR (33 CL)
- CHAVIN ROSÉ SPARKLING • 75 KR (25 CL)
- CHAVIN ZERO CHARDONNAY • 69 KR (GLASS) • 249 KR (BOTTLE)
- LOKA, CITRUS / NATURAL • 35 KR (33 CL)
- MINO RASPBERRY & BLACKCURRANT ZERO • 45 KR (33 CL)
- MINO LEMON & PEACH ZERO • 35 KR (33 CL)
- COCA-COLA / COKE ZERO / FANTA / SPRITE • 36 KR (33 CL)
- A GLASS OF JUICE – PASSION FRUIT/APPLE/ORANGE/CRANBERRY • 35 KR

# SPARKLING!

REMIRO II – CAVA

BY THE GLASS: 92 KR • BY THE BOTTLE: 369 KR

LA MARCA – PROSECCO

BY THE GLASS: 92 KR • BY THE BOTTLE: 369 KR

CRÉMANT DE BOURGOGNE BLANC DE BLANC BRUT

BY THE GLASS: 138 KR • BY THE BOTTLE: 699 KR

LOUIS MASSING CHAMPAGNE

BY THE BOTTLE: 699 KR

# ROSÉ!

LA MERDIONALE – GRENACHE, FROM FRANCE

BY THE GLASS: 89 KR • BY THE BOTTLE: 369 KR

LETH – ZWEIGELT

BY THE BOTTLE: 399 KR

HH.

# ON THE WINE SHELF

## WHITE!

WINE OF THE WEEK – ALWAYS 99 KR PER GLASS!

IN OUR LIVING ROOM, THE HOUSE WINES FROM FRANCE:

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 92 KR • BY THE BOTTLE: 425 KR

TRAPICHE OAK CASK – CHARDONNAY, OAK-AGED

BY THE GLASS: 109 KR • BY THE BOTTLE: 436 KR

MAISON PIERRE CHANIER – SAUVIGNON BLANC

BY THE GLASS: 109 KR • BY THE BOTTLE: 436 KR

PULPO – ALBARIÑO

BY THE GLASS: 129 KR • BY THE BOTTLE: 516 KR

SHADOW POINT – CHARDONNAY

BY THE GLASS: 129 KR • BY THE BOTTLE: 539 KR

WOHLMUTH PHYLLIT – RIESLING

BY THE GLASS: 139 KR • BY THE BOTTLE: 554 KR

# ON THE WINE SHELF

RED!

WINE OF THE WEEK – ALWAYS 99 KR PER GLASS!

IN OUR LIVING ROOM, THE HOUSE WINE FROM FRANCE:

LA MERDIONALE – SYRAH

BY THE GLASS: 92 KR • BY THE BOTTLE: 425 KR

SILENT SHADE – ZINFANDEL

BY THE GLASS: 109 KR • BY THE BOTTLE: 436 KR

ROBERTO SAROTTO – BARBERA D'ASTI DOCG 2024

BY THE GLASS: 112 KR • BY THE BOTTLE: 448 KR

ROBERTO SAROTTO – LANGHE NEBBIOLO DOC 2023

BY THE GLASS: 119 KR • BY THE BOTTLE: 474 KR

ALEGORIA – MALBEC

BY THE GLASS: 126 KR • BY THE BOTTLE: 499 KR

GIESEN “THE BROTHERS” – PINOT NOIR 2020

BY THE GLASS: 139 KR • BY THE BOTTLE: 549 KR

HH.

# TO START WITH

## GARLIC BREAD • 69 KR

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,  
TOPPED WITH PARMESAN

## BURRATA ON SPICY VODKA

### GRATINATED MINI PINSA • 99 KR

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

## TOAST SKAGEN • 99 KR

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

## ASPARAGUS ARANCINI • 99 KR

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

## BEEF TARTARE ON FLANK STEAK • 108 KR

GRUYÈRE CREAM, BROWNEED BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,  
RAMS' GARLIC OIL, ROASTED HAZELNUTS & CRISPY FLATBREAD

(GLUTEN-FREE BREAD AVAILABLE ON REQUEST)

# OUR MAIN COURSES

## MEATBALLS WITH CHUCK & PORK

(GLUTEN-FREE MEATBALLS AVAILABLE) • 159 KR

MASHED POTATOES, CREAM SAUCE, PRESSED 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 “AT HOME STYLE” • 189 KR

FRIED PARMESAN POTATOES, WARM BUTTER BÉARNAISE,  
RED WINE SAUCE, PICKLED ONIONS & LEMON

## SEARED ARCTIC CHAR FILLET • 230 KR

DILL & LEMON-CURED, CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,  
RAMS’ GARLIC OIL, TOPPED WITH ROASTED HAZELNUTS & PARMESAN

## CAESAR SALAD WITH CHICKEN • 179 KR

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

## CAESAR SALAD WITH PRAWNS • 185 KR

ROMAINE LETTUCE, 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 SHRIMPS, BBQ SAUCE, PICKLED CARROT, SPRING ONION,  
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYO

### OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

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

FOR OUR OKONOMIYAKIS ABOVE, WE RECOMMEND  
A RIESLING FROM AUSTRIA: WOHLMUTH PHYLLIT

# 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 AND SPICY BROTH, WOKED VEGETABLES, SOY MAYONNAISE,  
TOPPED WITH FRESH CORIANDER & MISO CRUNCH

ASPARAGUS RISOTTO WITH FRIED HALLOUMI • 178 KR  
CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,  
TOPPED WITH ROASTED HAZELNUTS, RAMS' GARLIC OIL & PARMESAN

(GLUTEN-FREE PASTA AVAILABLE ON REQUEST)

# 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 (BIANCO) • 159 KR

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

## SHRIMP (BIANCO) • 159 KR

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

## KOREAN PULLED PORK • 159 KR

TOMATO SAUCE, FIOR DI LATTE, CHILI MAYONNAISE,  
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 MAYONNAISE & PARMESAN

# FOR THE LITTLE ONES

## FOOD

MEATBALLS • 69 KR  
MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 KR  
TOMATO SAUCE & FIOR DI LATTE

CRISPY CHICKEN • 69 KR  
FRIED POTATOES, HERB & GARLIC CREAM

PANCAKES • 49 KR  
WITH STRAWBERRY JAM & WHIPPED CREAM

## DRINKS

COCA-COLA / COKE ZERO / FANTA / FANTA ZERO  
LEMON / SPRITE • 35 KR (33 CL)  
CHAMPIS • 35 KR (33 CL)  
LOKA, CITRUS / NATURAL • 35 KR (33 CL)  
JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 32 KR

# SWEETS

CRÈME BRÛLÉE • 65 KR

RHUBARB IN A GLASS • 72 KR

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

CHOCOLATE CHIP COOKIE MUD CAKE • 79 KR

WITH VANILLA ICE CREAM AND SOY CARAMEL SAUCE

MERINGUE SUNDAE • 79 KR

MERINGUE, CREAM, BANANA, VANILLA ICE CREAM, CHOCOLATE SAUCE

VANILLA ICE CREAM • 63 KR

WITH HOMEMADE HAZELNUT SAUCE

SORBET (VEGAN) • 42 KR

IN A FLAVOR THAT MAY VARY

# COFFEE & COFFEE DRINKS

TEA • 29 KR

COFFEE • 29 KR

CAPPUCCINO • 45 KR

CAFFÈ LATTE • 45 KR

ESPRESSO • SINGLE 32 KR, DOUBLE 35 KR

KAFFE KARLSSON • 135 KR (5 CL)

BAILEYS COFFEE • 135 KR (5 CL)

IRISH COFFEE • 135 KR (5 CL)

FRANGELICO HOT SHOT • 89 KR

HOT SHOT • 89 KR

MOSCATO D'ASTI (DESSERT WINE) • 99 KR

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