

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.

WE RECOMMEND STARTING THE EVENING WITH SOME SNACKS ALONGSIDE A
SANGRIA OR A GLASS OF CAVA.

SNACKS

SALTED CHIPS • TRUFFLE POPCORN • NOCELLARA OLIVES • MARCONA ALMONDS
• BEER SAUSAGE BITES • AGED GRUYÈRE • CHIPS & HOUSE DIP

SANGRIA – 389 SEK

CAVA, RED OR WHITE WINE

CAVA – 92 SEK PER GLASS / 369 SEK PER BOTTLE

REMIRO II – CAVA

HEMMA HOS.

Örebro

DRINKS

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.0%)
KRUSOVICE – 89 SEK (40 CL, 5.0%)
SITTING BULLDOG IPA – 95 SEK (33 CL, 6.4%)

IN THE FRIDGES,

MARIESTADS EXPORT – 89 SEK (50 CL, 5.3%)
BOHEMIAN PILSNER – NÄRKE KULTURBRYGGERI – 92 SEK (33 CL, 4.2%)
JANTE LAGER – KULTURBRYGGERI – 99 SEK (33 CL, 5.2%)
ÖREBRO BRYGGHUS LAGER – 109 SEK (44 CL, 5.3%)
DAURA DAMM LAGER – 85 SEK (33 CL, 5.4%, GLUTEN-FREE)
OMAKA MOONTRIP IPA – 98 SEK (33 CL, 5.8%)
ÖREBRO BRYGGHUS IPA – 99 SEK (33 CL, 6.0%)
WISBY WEISSE EKO – 105 SEK (50 CL, 5.2%)
OMAKA CERISE – SOUR ALE, BLACKCURRANT – 85 SEK (33 CL, 4.5%)
RODENBACH ALEXANDER – SOUR ALE, CHERRY – 99 SEK (33 CL, 5.6%)
BRISKA PEAR CIDER – 79 SEK (33 CL, 4.5%)
BRISKA RIESLING & PEACH – 79 SEK (33 CL, 4.5%)
KIVIKS EKO APPLE & ELDERFLOWER CIDER – 82 SEK (33 CL, 4.5%)

NON-ALCOHOLIC,

NORRA VÅNGA LAGER – 65 SEK (33 CL)
A SHIP FULL OF IPA – 59 SEK (33 CL)
SPARKLING WHITE WINE – 79 SEK (20 CL)
WHITE WINE, SAUVIGNON BLANC – 75 SEK (GLASS)
RED WINE, MERLOT – 75 SEK (GLASS)
LOKA, CITRUS / STILL – 35 SEK (33 CL)
MINO RASPBERRY & BLACKCURRANT ZERO – 45 SEK (33 CL)
MINO LEMON & PEACH ZERO – 45 SEK (33 CL)
COCA-COLA, ORIGINAL / ZERO – 36 SEK (33 CL)
HAMMARS SODA, GOOSEBERRY / RASPBERRY ZERO / BLUEBERRY – 34 SEK (33 CL)
UNFILTERED APPLE MUST – 45 SEK (27.5 CL)

BUBBLES!

REMIRO II – CAVA

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

PICCINI – PROSECCO

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

CRÉMANT DE BOURGOGNE BLANC DE BLANC BRUT

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

LOUIS MASSING – CHAMPAGNE

BY THE BOTTLE: 699 SEK

ROSÉ!

LA MERDIONALE – GRENACHE (FRANCE)

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

LETH – ZWEIGELT

BY THE BOTTLE: 399 SEK

HADEUS – ROSÉ, PROVENCE

BY THE BOTTLE: 429 SEK

ON THE WINE SELF

WHITE!

WINE OF THE WEEK

BY THE GLASS: 99 SEK • BY THE BOTTLE: 449 SEK

LA MERDIONALE – CHARDONNAY / SAUVIGNON BLANC (FRANCE)

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

SANKT ANNA – RIESLING (GERMANY)

BY THE GLASS: 104 SEK • BY THE BOTTLE: 479 SEK

TRAPICHE OAK CASK (ARGENTINA)

BY THE GLASS: 109 SEK • BY THE BOTTLE: 494 SEK

ALBA BALBAINA – PALOMINO (SPAIN)

BY THE GLASS: 139 SEK • BY THE BOTTLE: 629 SEK

PETIT CHABLIS (FRANCE)

BY THE GLASS: 144 SEK • BY THE BOTTLE: 649 SEK

SAUVIGNON BLANC SÜDSTEIERMARK

BY THE BOTTLE: 645 SEK

AURORA ETNA CARRICANTE – SICILY

BY THE BOTTLE: 899 SEK

ON THE WINE SELF

RED!

WINE OF THE WEEK

BY THE GLASS: 99 SEK • BY THE BOTTLE: 449 SEK

LA MERDIONALE ROUGE – FRANCE

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

DOMAINE MARTINOLLES – PINOT NOIR, FRANCE

BY THE GLASS: 119 SEK • BY THE BOTTLE: 549 SEK

SILENT SHADE – ZINFANDEL, CALIFORNIA

BY THE GLASS: 109 SEK • BY THE BOTTLE: 495 SEK

ROBERTO SAROTTO – NEBBIOLO, PIEDMONT

BY THE GLASS: 129 SEK • BY THE BOTTLE: 589 SEK

PLAN B! – SHIRAZ, AUSTRALIA

BY THE GLASS: 139 SEK • BY THE BOTTLE: 639 SEK

ETNA ROSSO – I VIGNERI, SICILY

BY THE BOTTLE: 799 SEK

LERGENMÜLLER – PINOT NOIR, GERMANY

BY THE BOTTLE: 589 SEK

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 CHÈVRE TOAST, DRESSED SALAD, TOPPED WITH
ROASTED WALNUTS & CRISPY SMOKED PORK BELLY

VÄSTERBOTTEN CHEESE TART 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

BEEF TARTARE WITH FLANK STEAK – 108 SEK

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

BEETROOT TARTARE (VEG) – 85 SEK

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

BREAD CAN BE MADE GLUTEN-FREE.

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

IF YOU WOULD LIKE TO KNOW WHERE THE MEAT WE SERVE COMES FROM, PLEASE FEEL FREE TO ASK US!

OUR MAIN COURSES

BEEF & PORK MEATBALLS – 159 SEK

MEATBALLS MADE WITH CHUCK & PORK NECK, POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES. GLUTEN-FREE MEATBALLS AVAILABLE.

CHICKEN FILLET STUFFED WITH BRIE & AIR-DRIED HAM – 185 SEK

FRIED POLENTA, TRUFFLE CREAM & RED WINE SAUCE

HEMMA HOS-STYLE PORK SCHNITZEL – 189 SEK

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

MAC & CHEESE WITH CHORIZO – 175 SEK

CREAMY BAKED MACARONI WITH CHEDDAR, MOZZARELLA & PARMESAN, TOPPED WITH CHORIZO, ONION, BELL PEPPER & BBQ SAUCE

CHICKEN CAESAR SALAD – 179 SEK

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

PRAWN CAESAR SALAD – 185 SEK

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

CHÈVRE CHAUD (VEG) – 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 (VEG) – 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

AVAILABLE GLUTEN-FREE.

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

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PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 199 SEK

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

LINGUINE PUTTANESCA – 175 SEK

TOMATO SAUCE WITH ANCHOVIES, OLIVES, CAPERS, GARLIC & CHILI,
TOPPED WITH PARSLEY, OLIVE OIL, PARMESAN & CRUNCH

MEZZE MANICHE WITH CHICKEN & BACON – 175 SEK

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

CACIO E PEPE RAVIOLI WITH 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 (VEG) – 175 SEK

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

PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

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

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FLATBREAD PIZZA

MARGHERITA (VEG) – 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

PRAWN PIZZA (BIANCO) – 159 SEK

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

MUSHROOM PIZZA (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

CHICKEN PIZZA – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SLICED HERB-ROASTED CHICKEN,
SPRING ONION, PICKLED RED ONION, GREMOLATA CREAM & PARMESAN

FIVE GUYS – 159 SEK · SPICY

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

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

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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 – ORIGINAL / ZERO • 36 SEK (33 CL)

HAMMARS SODA – GOOSEBERRY / RASPBERRY ZERO / BLUEBERRY • 34 SEK (33 CL)

LOKA – CITRUS / STILL • 35 SEK (33 CL)

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

MILK • 29 SEK

SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 65 SEK

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE

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

COFFEE & COFFEE DRINKS

TEA FROM TEHuset – GREEN / BLACK • 39 SEK

COFFEE • 39 SEK

CAPPUCCINO • 55 SEK

CAFFÈ LATTE • 58 SEK

ESPRESSO – SINGLE • 35 SEK / DOUBLE • 42 SEK

KAFFE KARLSSON • 149 SEK (5 CL)

COFFEE BAILEYS • 135 SEK (5 CL)

IRISH COFFEE • 149 SEK (5 CL)

ITALIAN COFFEE • 149 SEK (5 CL)

HOT SHOT • 88 SEK

A CLASSIC WAY TO FINISH YOUR COFFEE IS WITH AN AFTER-DINNER DRINK.
JUST ASK OUR STAFF AND THEY'LL BE HAPPY TO HELP.