

# WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T WANT THE EVENING TO END?  
WHEN YOU GET TO TOAST WITH FAMILY & FRIENDS, EAT GOOD & WELL-PREPARED FOOD  
IN A WARM & COZY ENVIRONMENT.  
THAT IS EXACTLY THE FEELING WE WANT TO CONVEY IN OUR LIVING ROOM,  
**HEMMA HOS BENJAMIN.**

DO YOU WANT TO KNOW OUR TIP FOR A SUCCESSFUL EVENING?  
START WITH A BOWL OF **NUTS, OLIVES OR CHIPS** TOGETHER  
WITH A CAVA SANGRIA OR A **GLASS OF CAVA.**  
WE OF COURSE HAVE NON-ALCOHOLIC OPTIONS.

**A PITCHER OF CAVA SANGRIA • HALF/FULL 195/349KR**  
(MANGO/PASSION - PEACH - STRAWBERRY - RASPBERRY)

**A GLASS OF CAVA • 86KR**  
(DELAPIERRE BRUT TRADICIÓN)

**HEMMA HOS.**  
BENJAMIN

# TO START WITH

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

**GARLIC BREAD (G/L/M) • 69KR**

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER  
TOPPED WITH PARMESAN

**BURRATA ON SPICY VODKA GRATINATED MINI-PINSA (G/L/M/N) • 95KR**

CHILDRICH, CARAMELIZED ONIONS, FIOR DI LATTE, TOMATO,  
RAMSON-DRESSED SALAD, ROASTED HAZELNUTS & BALSAMICO

**TOAST SKAGEN (G/Ä) • 99KR**

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

**ASPARAGUS ARANCINI (G/L/M/Ä) • 99KR**

FRIED RISOTTO BALLS FILLED WITH ASPARAGUS & MOZZARELLA.  
LEMON SAUCE, TOPPED WITH GREMOLA CREAM

**FLANK STEAK STEAK TARTARE (G/L/M/Ä/N) • 108KR**

GRUYÈRE CREAM, BROWNED BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,  
RAMSON OIL, ROASTED HAZELNUTS & CRISPY FLATBREAD

# HH.

ALLERGY ADVICE: G=GLUTEN L=LACTOSE N=NUTS M=MILK PROTEIN Ä=EGG  
IN CASE OF ALLERGIES, ALWAYS SPEAK TO THE STAFF!

# OUR MAIN COURSES

CLASSIC & MODERN FLAVORS, PREPARED WITH CARE & LOVE

**MEATBALLS OF CHUCK ROLL & PORK NECK (G/L/M/Ä) • 159KR**

(AVAILABLE WITH GLUTEN-FREE MEATBALLS)  
POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

**HERB & PARMESAN GRATINATED CHICKEN FILLET (G/L/M/Ä) • 185KR**

FRIED POTATOES, PARMESAN, HERBS, BROWNED BUTTER,  
SOURDOUGH BREAD, BAKED TOMATO, RED WINE SAUCE & GREMOLA CREAM

**PORK SCHNITZEL (G/L/M/Ä) • 189KR**

FRIED PARMESAN POTATOES, BUTTER BEARNAISE,  
ASPARAGUS, RED WINE SAUCE, PICKLED ONIONS & LEMON

**SEARED FILLET OF ARCTIC CHAR (L/M/Ä/N) • 230KR**

DILL & LEMON CURED, CREAMY ASPARAGUS RISOTTO WITH MASCARPONE, RAMSON  
OIL, TOPPED WITH ROASTED HAZELNUTS & PARMESAN

**CHICKEN CAESAR SALAD (G/M/Ä) • 169KR**

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

**SHRIMP CAESAR SALAD (G/M/Ä) • 179KR**

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

WONDERING WHERE THE MEAT WE SERVE COMES FROM?  
PLEASE FEEL FREE TO ASK US!

# OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -  
OUR INTERPRETATION OF JAPANESE STREET FOOD

## OKONOMIYAKI WITH HALLOUMI (VEG) (G/L/M/Ä)

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

## OKONOMIYAKI WITH PORK BELLY (G/Ä)

SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,  
MISO CRUNCH, FRESH CILANTRO & GOCHUJANG MAYONNAISE

## OKONOMIYAKI WITH SHRIMP (G/Ä)

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

## OKONOMIYAKI WITH KOREAN PULLED PORK (G/Ä)

SLOW-ROASTED KOREAN PULLED PORK, BBQ SAUCE,  
PICKLED CARROT, SPRING ONION, MISO CRUNCH,  
FRESH CILANTRO & MISO MAYONNAISE

TO ACCOMPANY OUR OKONOMIYAKIS ABOVE, WE RECOMMEND  
A RIESLING WINE FROM GERMANY: ESSENCE

# PASTA & RISOTTO

THE BEST FROM THE ITALIAN KITCHEN

## MEZZE MANICHE WITH HARISSA MARINATED RED SHRIMP (G/L/M) • 199KR

LEMON SAUCE, SPINACH, TOMATO,  
TOPPED WITH CRUNCH & PARMESAN

## MEZZE MANICHE ALFREDO CHICKEN (G/L/M) • 179KR

FRIED CHICKEN THIGH FILLET, CREAMY PARMESAN SAUCE,  
TOPPED WITH BASIL OIL & PARMESAN

## EGG NOODLES WITH KOREAN PULLED PORK

### & SOY PICKLED EGG (G/Ä) • 179KR

RICH SPICY BROTH, WOK VEGETABLES,  
SOY MAYONNAISE & MISO CRUNCH

## ASPARAGUS RISOTTO WITH FRIED HALLOUMI (L/M/N) • 178KR

CREAMY ASPARAGUS RISOTTO WITH MASCARPONE  
TOPPED WITH ROASTED HAZELNUTS,  
WILD GARLIC OIL & PARMESAN

# FLATBREAD PIZZA

A BIT CRISPIER, A BIT TASTIER

## MARGHERITA (VEG) (G/L/M) • 139KR

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

## CHÈVRE PIZZA (BIANCO) (G/L/M/N) • 159KR

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

## SHRIMP (BIANCO) (G/L/M/Ä) • 159KR

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

## SALAMI SPIANATA (G/L/M) • 159KR

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

## CHICKEN PIZZA (G/L/M/Ä) • 159KR

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

## FIVE GUYS (G/L/M/Ä) SLIGHTLY SPICY • 159KR

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

ALLERGY ADVICE: G=GLUTEN L=LACTOSE N=NUTS M=MILK PROTEIN Ä=EGG. IN CASE OF ALLERGY, ALWAYS SPEAK TO THE STAFF!

# FOR THE LITTLE ONES

MEATBALLS (G/L/M/Ä) • 69KR  
POTATO PURÉE, CREAM SAUCE & LINGONBERRIES

MARGHERITA (G/L/M) • 49KR  
TOMATO SAUCE & FIOR DI LATTE

PANCAKES (G/L/M/Ä) • 49KR  
WITH STRAWBERRY JAM & WHIPPED CREAM

## DRINK

COCA-COLA/ZERO/FANTA/SPRITE • 32KR (33CL)

RASPBERRY SODA • 32KR (33CL)

LOKA, CITRUS/NATURAL • 32KR (33CL)

JUICE, PASSION/APPLE/ORANGE/CRANBERRY • 29KR

## SWEETS

A SWEET END TO THE DINNER

CRÈME BRÛLÉE (L/M/Ä) • 65KR

RHUBARB IN A GLASS (G/L/M/Ä) • 72KR  
BUTTER-FRIED CINNAMON BUN, WHIPPED LEMON  
PANNACOTTA  
RHUBARB COMPOTE & OAT CRUNCH

CHOCOLATE CHIP COOKIE MUD CAKE (G/L/M/Ä) • 77KR  
WITH VANILLA ICE CREAM AND SOY CARAMEL SAUCE

VANILLA ICE CREAM (G/L/M) • 63KR  
TOPPED WITH OAT CRUNCH

SORBET (VEGAN) • 42KR  
IN A ROTATING FLAVOR

TRUFFLE (L/M) • 25KR  
IN A ROTATING FLAVOR

# HH.

# DRINKS

## ON TAP

NORRLANDS GULD FOR 55 BUCKS! (40CL, 5.0%)

FROM THE CZECH REPUBLIC WE HAVE KRUSOVICE • 81KR (40CL, 5.0%)

SITTING BULLDOG IPA • 91KR (40CL, 6.4%)

## IN THE FRIDGES WE FIND

HEMMA HOS IPA FROM QVÄNUM MAT & MALT • 96KR (33CL, 6.4%)

QVÄNUM VETE FROM QVÄNUM MAT & MALT • 96KR (50CL, 5.9%)

MCBRIAN ALE FROM QVÄNUM MAT & MALT • 94KR (33CL, 6.5%)

ANNICAS LÄTTA FROM QVÄNUM MAT & MALT • 64KR (33CL, 2.8%)

SOUR BEER FROM DUGGES, MANGO MANGO MANGO • 95KR (33CL, 4.5%)

LOCAL LAGER FROM NORRA VÅNGA • 78KR (33CL, 5.2%)

GENUIN LJUNG IPA • 91KR (33CL, 6.0%)

MARIESTADS EXPORT • 86KR (50CL, 5.3%)

MELLERUDS UTMÄRKTA PILSNER • 79KR (33CL, 4.5%)

DAURA DAMM • 79KR (33CL, 5.4%, GLUTEN FREE)

GOTLANDS BRYGGERI WISBY STOUT • 89KR (33CL, 5.0%)

DUVEL BELGIAN STRONG BLOND • 95KR (33CL, 8.5%)

BRISKA CIDER PEAR • 72KR (33CL, 4.5%)

BRISKA RIESLING PEACH • 72KR (33CL, 4.5%)

FORS TOM COLLINS (MIXED COCKTAIL) • 79KR (33CL, 5.0%)

## NON-ALCOHOLIC

LOCAL LAGER FROM NORRA VÅNGA • 59KR (33CL)

A SHIP FULL OF IPA • 59KR (33CL)

CHAVIN ZÉRO CHARDONNAY • 59KR (GLASS)

CHAVIN ZERO SYRAH • 59KR (GLASS)

SPARKLING WINE • 59KR (GLASS)

BRISKA CIDER PEAR • 59KR (33CL)

LOKA, LEMON/NATURAL • 34KR (33CL)

COCA-COLA/ZERO/FANTA/SPRITE • 34KR (33CL)

RASPBERRY SODA • 34KR (33CL)

PINK GRAPE SODA • 37KR (20CL)

MIND ZERO, FLAVOR MAY VARY • 37KR (33CL)

LEMONADE, KIVIKS MUSTERI • 37KR (27CL)

JUICE, PASSION/APPLE/ORANGE/CRANBERRY • 29KR

# HH.

# ON THE WINE SHELF

## WHITES!

IN OUR LIVING ROOM THE HOUSE WINE IS FROM FRANCE,  
LA MÉRDIONALE - CHARDONNAY, SAUVIGNON BLANC  
BY THE GLASS: 86KR • BY THE BOTTLE: 356KR

DOMAINE LOUIS MOREAU PETIT CHABLIS - CHARDONNAY  
BY THE GLASS: 135KR • BY THE BOTTLE: 549KR

WEINGUT JOHANNISHOF - CHARTA RIESLING  
BY THE GLASS: 123 KR • BY THE BOTTLE: 489 KR

ESSENCE - MOSEL, RIESLING  
BY THE GLASS: 125KR • BY THE BOTTLE: 499K

WEINGUT INGRID GROSS - GRÜNER VELTLINER WEINVIERTEL  
BY THE GLASS: 124KR • BY THE BOTTLE: 506KR

## ROSÉ!

LA MÉRDIONALE - GRENACHE/CINSAULT, FROM FRANCE  
BY THE GLASS: 86KR • BY THE BOTTLE: 356KR

## BUBBLY!

DELAPIERRE BRUT TRADICIÓN - CAVA  
BY THE GLASS: 86KR • BY THE BOTTLE: 365KR

CREMANT DE BOURGOGNE BLANC DE BLANCS BRUT  
BY THE BOTTLE: 649KR

CHAMPAGNE DE SAINT MARCEAUX - CHAMPAGNE BRUT  
BY THE BOTTLE: 715KR

BOLLINGER SPECIAL CUVÉE  
BY THE BOTTLE: 1,099KR (70CL)

## REDS!

LA MÉRDIONALE – SYRAH/MERLOT, FRANCE  
BY THE GLASS: 86 KR • BY THE BOTTLE: 356 KR

VALDEPALACIOS RIOJA CRIANZA, SPAIN RIOJA,  
-TEMPRANILLO & GRENACHE  
BY THE GLASS: 109 KR • BY THE BOTTLE: 462 KR

OGIER CLOS DE L'ORATOIRE DES PAPES – CHÂTEAUNEUF-DU-PAPE –  
GRENACHE, SYRAH, MOURVÈDRE, CINSAULT, FRANCE  
BY THE BOTTLE: 890 KR

PASQUA – VALPOLICELLA RIPASSO – CORVINA, RONDINELLA,  
CORVINONE, NEGRARA, ITALY  
BY THE GLASS: 116 KR • BY THE BOTTLE: 486 KR

BAROLO DOCG – NEBBIOLO, ITALY  
BY THE BOTTLE: 895 KR

AMARONE DOCG – CORVINA, RONDINELLA,  
CABERNET SAUVIGNON, ITALY  
BY THE GLASS: 144 KR • BY THE BOTTLE: 575 KR

EDNA VALLEY VINEYARD – PINOT NOIR, USA  
BY THE GLASS: 124 KR • BY THE BOTTLE: 495 K

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