

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T
WANT THE EVENING TO END?
WHEN YOU GET TO RAISE A GLASS WITH FAMILY
AND FRIENDS, ENJOY GOOD, WELL-PREPARED FOOD
IN A WARM AND COZY ATMOSPHERE.
THAT'S EXACTLY THE FEELING WE WANT TO CREATE
IN OUR LIVING ROOM, AT HEMMA HOS BENJAMIN.

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES, OR CHIPS TOGETHER
WITH A CAVA SANGRIA OR A GLASS OF CAVA.
WE ALSO OFFER NON-ALCOHOLIC OPTIONS, OF COURSE.

DON'T FORGET TO CHECK OUR BOARDS – THEY'RE LOCATED BY THE BAR
AND OFTEN FEATURE FOOD & DRINKS BEYOND THE MENU.

A PITCHER OF CAVA SANGRIA • HALF/FULL 289/449 SEK
(WITH MANGO/PASSION OR PEACH FLAVOR)

A GLASS OF CAVA
(DELAPIERRE BRUT TRADICIÓN)

HEMMA HOS.
Benjamin

TO DRINK

ON TAP

- NORRLANDS GULD • 55 SEK (40 CL, 5.0%)
- KRUŠOVICE (CZECH REPUBLIC) • 84 SEK (40 CL, 5.0%)
- PEACHY BULLDOG • 94 SEK (40 CL, 5.0%)

IN THE FRIDGE

- HEMMA HOS IPA – QVÄNUM MAT & MALT • 96 SEK (33 CL, 6.4%)
- QVÄNUM WHEAT – QVÄNUM MAT & MALT • 96 SEK (50 CL, 5.9%)
- MCBRIAN ALE – QVÄNUM MAT & MALT • 94 SEK (33 CL, 6.5%)
- ANNICAS LÄTTA – QVÄNUM MAT & MALT • 64 SEK (33 CL, 2.8%)
- DUGGES MANGO MANGO MANGO SOUR • 95 SEK (33 CL, 4.5%)
- LOCAL LAGER – NORRA VÅNGA • 78 SEK (33 CL, 5.2%)
- GENUIN LJUNG IPA • 91 SEK (33 CL, 6.0%)
- MARIESTADS EXPORT • 88 SEK (50 CL, 5.3%)
- MELLERUDS EXCELLENT PILSNER • 79 SEK (33 CL, 4.5%)
- DAURA DAMM (GLUTEN-FREE) • 79 SEK (33 CL, 5.4%)
- WISBY STOUT – GOTLANDS BRYGGERI • 89 SEK (33 CL, 5.0%)
- DUVEL BELGIAN STRONG BLOND • 95 SEK (33 CL, 8.5%)
- BRISKA PEAR CIDER • 72 SEK (33 CL, 4.5%)
- BRISKA RIESLING PEACH CIDER • 72 SEK (33 CL, 4.5%)
- FORS TOM COLLINS (MIXED COCKTAIL) • 79 SEK (33 CL, 5.0%)
- GUEST BEERS • DAILY PRICE

NON-ALCOHOLIC

- LOCAL LAGER – NORRA VÅNGA • 59 SEK (33 CL)
- A SHIP FULL OF IPA • 59 SEK (33 CL)
- CHAVIN ZÉRO CHARDONNAY • 59 SEK (GLASS)
- CHAVIN ZÉRO SYRAH • 59 SEK (GLASS)
- SPARKLING WINE (NON-ALCOHOLIC) • 59 SEK (GLASS)
- BRISKA PEAR CIDER • 59 SEK (33 CL)
- LOKA – LEMON / STILL • 34 SEK (33 CL)
- COCA-COLA / COCA-COLA ZERO / FANTA ZERO / SPRITE ZERO • 34 SEK (33 CL)
- RASPBERRY SODA • 34 SEK (33 CL)
- PINK GRAPEFRUIT SODA • 37 SEK (20 CL)
- MINO ZERO (FLAVOUR MAY VARY) • 37 SEK (33 CL)
- LEMONADE – CITRUS (KIVIKS MUSTERI) • 37 SEK (27 CL)
- JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 34 SEK

FROM THE WINE SHELF

WHITE!

LA MÉRDIONALE – CHARDONNAY, SAUVIGNON BLANC, FRANCE

GLASS: 88 SEK • BOTTLE: 364 SEK

DOMAINE LOUIS MOREAU PETIT CHABLIS – CHARDONNAY, FRANCE

GLASS: 135 SEK • BOTTLE: 549 SEK

WEINGUT JOHANNISHOF – CHARTA RIESLING, GERMANY

GLASS: 123 SEK • BOTTLE: 489 SEK

ESSENCE – MOSEL RIESLING, GERMANY

GLASS: 125 SEK • BOTTLE: 499 SEK

WEINGUT INGRID GROSS – GRÜNER VELTLINER, WEINVIERTEL, AUSTRIA

GLASS: 124 SEK • BOTTLE: 506 SEK

ROSÉ!

LA MÉRDIONALE – GRENACHE, FRANCE

GLASS: 88 SEK • BOTTLE: 364 SEK

BUBBLES!

DELAPIERRE BRUT TRADICIÓN – CAVA

GLASS: 88 SEK • BOTTLE: 373 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT

BOTTLE: 649 SEK

CHAMPAGNE DE SAINT MARCEAUX – CHAMPAGNE BRUT

BOTTLE: 715 SEK

BOLLINGER SPECIAL CUVÉE

BOTTLE: 1 099 SEK (70 CL)

FROM THE WINE SHELF

RED!

LA MÉRDIONALE – SYRAH, MERLOT, FRANCE

GLASS: 88 SEK • BOTTLE: 364 SEK

VALDEPALACIOS RIOJA CRIANZA –
TEMPRANILLO & GRENACHE, SPAIN (RIOJA)

GLASS: 109 SEK • BOTTLE: 462 SEK

OGIER CLOS DE L'ORATOIRE DES PAPES
– CHÂTEAUNEUF-DU-PAPE, FRANCE
GRENACHE, SYRAH, MOURVÈDRE, CINSULT

BOTTLE: 890 SEK

PASQUA VALPOLICELLA RIPASSO
– CORVINA, RONDINELLA, CORVINONE, NEGRARA, ITALY

GLASS: 116 SEK • BOTTLE: 486 SEK

BAROLO DOCG – NEBBIOLO, ITALY

BOTTLE: 895 SEK

AMARONE DOCG – CORVINA, RONDINELLA,
CABERNET SAUVIGNON, ITALY

GLASS: 144 SEK • BOTTLE: 575 SEK

EDNA VALLEY VINEYARD – PINOT NOIR, USA

GLASS: 124 SEK • BOTTLE: 495 SEK

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

LABNEH CREAM CHEESE WITH ARTICHOKE • 99 SEK

GRILLED PEPPER SALSA, FRIED TOAST BREAD,
TOPPED WITH CRUNCH

CHÈVRE CHAUD • 95 SEK

FRIED CHÈVRE TOAST, FRESH STRAWBERRIES, DRESSED SALAD,
TOPPED WITH ROASTED WALNUTS, TRUFFLE HONEY & BALSAMIC

TOAST SKAGEN • 99 SEK

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

STEAK TARTARE ON FLANK STEAK • 112 SEK

TARTAR CREAM, CONFIT EGG YOLK, DILL-CURED CUCUMBER,
POTATO CHIPS, RED ONION & PECORINO

*PLEASE NOTE THAT THE BREAD CAN BE SERVED GLUTEN-FREE

OUR MAIN COURSES

MEATBALLS (BEEF CHUCK & PORK) • 159 SEK

BUTTERED NEW POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES
(GLUTEN-FREE MEATBALLS AVAILABLE)

FOUR-CHEESE GRATINATED CHICKEN FILLET • 185 SEK

FRIED POTATOES, SUN-DRIED TOMATO, FETA, FIOR DI LATTE, CREAM CHEESE,
HERB WHITE WINE SAUCE, TOPPED WITH CRUNCH & PARMESAN

PORK SCHNITZEL (HEMMA HOS STYLE) • 189 SEK

FRIED POTATOES, TARTAR CREAM, RED WINE SAUCE, PICKLED ONION & LEMON

PERCH FROM LAKE VÄNERN • 230 SEK

BUTTERED NEW POTATOES, SANDEFJORD SAUCE, DILL-BRINED CUCUMBER & SOURDOUGH CRUNCH

CHICKEN CAESAR SALAD • 179 SEK

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

SHRIMP CAESAR SALAD • 185 SEK

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

CHÈVRE CHAUD • 182 SEK

(FRIED CHÈVRE TOAST, CAN BE SERVED WITH GLUTEN-FREE BREAD)

STRAWBERRIES, ROASTED WALNUTS, DRESSED SALAD, CHERRY TOMATOES,
TOPPED WITH TRUFFLE HONEY & BALSAMIC VINEGAR

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR INTERPRETATION OF JAPANESE STREET FOOD

OKONOMIYAKI WITH FETA CHEESE (VEG) • 159 SEK

CRUMBLER FETA CHEESE, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY • 159 SEK

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

OKONOMIYAKI WITH SHRIMP • 179 SEK

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

WE RECOMMEND A RIESLING FROM GERMANY
TO OUR OKONOMIYAKI DISHES: ESSENCE

PASTA

FRESH FETTUCCINE WITH RED SHRIMP • 199 SEK

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

MEZZE MANICHE WITH SALSICCIA & 'NDUJA • 175 SEK

OUR OWN SALSICCIA, 'NDUJA, MASCARPONE, SOFRITO SAUCE, TOMATO,
SPINACH, TOPPED WITH CRUNCH & PECORINO

MEZZE MANICHE CHICKEN AL LIMONE • 179 SEK

HERB-BAKED CHICKEN FILLET, CREAMY WHITE WINE SAUCE, LEMON, CHILI,
GARLIC, SPINACH, TOMATO, TOPPED WITH CRUNCH & PARMESAN

FRESH FETTUCCINE WITH BURRATA • 175 SEK

SOFRITO SAUCE, CHILI, GARLIC, TOMATO, SPINACH,
TOPPED WITH CRUNCH & PARMESAN

*PASTA CAN BE EXCHANGED FOR GLUTEN-FREE OPTION

FLATBREAD PIZZA

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, STRAWBERRIES,
TRUFFLE HONEY, WALNUTS & PARMESAN

SHRIMP PIZZA (BIANCO) • 159 SEK

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

SALSICCIA & 'NDUJA • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SALSICCIA, 'NDUJA, SPRING ONION,
RED ONION, CHILI MAYONNAISE & PARMESAN

SALAMI SPIANATA • 159 SEK

SALAMI SPIANATA, TOMATO SAUCE, FIOR DI LATTE,
BUFFALO MOZZARELLA, BASIL OIL & GREMOLATA CREAM

CHICKEN PIZZA • 159 SEK

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

FEM GUBBAR (SLIGHTLY SPICY) • 159 SEK

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

FOR THE LITTLE ONES

FOOD

MEATBALLS • 69 SEK

BUTTERED NEW POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 SEK

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

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

RASPBERRY SODA • 34 SEK (33 CL)

LOKA – CITRUS / STILL • 34 SEK (33 CL)

JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 34 SEK

SWEETS

CRÈME BRÛLÉE • 65 SEK

ETON MESS (MARÄNGSVISS) • 79 SEK

NUT MERINGUE, STRAWBERRIES, VANILLA ICE CREAM,
CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

WHITE CHOCOLATE PANNA COTTA • 75 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

VANILLA ICE CREAM • 63 SEK

TOPPED WITH LIME-SUGARED STRAWBERRIES & OAT CRUNCH

SORBET (VEGAN) • 42 SEK

FLAVOUR MAY VARY

TRUFFLE • 30 SEK

FLAVOUR MAY VARY

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