

WELCOME,

YOU KNOW THAT FEELING WHEN YOU NEVER WANT THE EVENING TO END?
WHEN YOU CAN RAISE A GLASS WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, LOVINGLY PREPARED FOOD
IN A WARM AND COSY ATMOSPHERE.

THAT IS EXACTLY THE FEELING WE WANT TO CREATE IN
OUR LIVING ROOM, HERE AT BENJAMIN'S.

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CHIPS
ALONGSIDE A CAVA SANGRIA OR A GLASS OF CAVA.
WE ALSO HAVE ALCOHOL-FREE OPTIONS, OF COURSE.

DON'T FORGET TO CHECK OUT OUR BOARDS – THEY'RE LOCATED BY THE BAR
AND OFTEN FEATURE FOOD & DRINKS THAT ARE NOT ON THE MENU.

A PITCHER OF CAVA SANGRIA • HALF/FULL 289/449 SEK
(CHOOSE FROM MANGO/PASSION FRUIT OR PEACH)

A GLASS OF CAVA
(DELAPIERRE BRUT TRADICIÓN)

HEMMA HOS.
Benjamin

TO DRINK

ON TAP,

NORRLANDS GULD – 55 SEK (40 CL, 5.0%)

KRUŠOVICE – 84 SEK (40 CL, 5.0%)

FROM THE CZECH REPUBLIC

PEACHY BULLDOG – 94 SEK (40 CL, 5.0%)

IN THE FRIDGE,

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

QVÄNUM VETE FROM QVÄNUM MAT & MALT – 96 SEK (50 CL, 5.9%)

MCBRIAN ALE FROM QVÄNUM MAT & MALT – 94 SEK (33 CL, 6.5%)

ANNICAS LÄTTA FROM QVÄNUM MAT & MALT – 64 SEK (33 CL, 2.8%)

SOUR BEER FROM DUGGES, MANGO MANGO MANGO – 95 SEK (33 CL, 4.5%)

LOCAL LAGER FROM 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 UTMÄRKTA PILSNER – 79 SEK (33 CL, 4.5%)

DAURA DAMM – 79 SEK (33 CL, 5.4%, GLUTEN-FREE)

GOTLANDS BRYGGERI WISBY STOUT – 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 – 72 SEK (33 CL, 4.5%)

BEER ON ROTATION – MARKET PRICE

ALCOHOL-FREE

LOCAL LAGER FROM NORRA VÅNGA – 59 SEK (33 CL)

A SHIP FULL OF IPA – 59 SEK (33 CL)

CHAVIN ZÉRO CHARDONNAY – 59 SEK (GLASS)

CHAVIN ZERO SYRAH – 59 SEK (GLASS)

SPARKLING WINE – 59 SEK (GLASS)

BRISKA PEAR CIDER – 59 SEK (33 CL)

LOKA, LEMON / NATURAL – 34 SEK (33 CL)

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

RASPBERRY SODA – 34 SEK (33 CL)

PINK GRAPE SODA – 37 SEK (20 CL)

MINO ZERO, FLAVOUR MAY VARY – 37 SEK (33 CL)

LEMONADE, LEMON, KIVIKS MUSTERT – 37 SEK (27 CL)

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



ON THE WINE SHELF

WHITE!

LA MÉRIDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 88 SEK • BY THE BOTTLE: 364 SEK

DOMAINE LOUIS MOREAU PETIT CHABLIS – CHARDONNAY

BY THE GLASS: 135 SEK • BY THE BOTTLE: 549 SEK

WEINGUT JOHANNISHOF – CHARTA RIESLING

BY THE GLASS: 123 SEK • BY THE BOTTLE: 489 SEK

ESSENCE – MOSEL, RIESLING

BY THE GLASS: 125 SEK • BY THE BOTTLE: 499 SEK

WEINGUT INGRID GROISS – GRÜNER VELTLINER, WEINVIERTEL

BY THE GLASS: 124 SEK • BY THE BOTTLE: 506 SEK

ROSÉ!

LA MÉRIDIONALE – GRENACHE, FRANCE

BY THE GLASS: 88 SEK • BY THE BOTTLE: 364 SEK

BUBBLES!

DELAPIERRE BRUT TRADICIÓN – CAVA

BY THE GLASS: 88 SEK • BY THE BOTTLE: 373 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT

BY THE BOTTLE: 649 SEK

CHAMPAGNE DE SAINT MARCEAUX – CHAMPAGNE BRUT

BY THE BOTTLE: 715 SEK

BOLLINGER SPECIAL CUVÉE

BY THE BOTTLE: 1,099 SEK (70 CL)

ON THE WINE SHELF

RED!

LA MÉRIDIONALE – SYRAH, MERLOT, FRANCE
BY THE GLASS: 88 SEK • BY THE BOTTLE: 364 SEK

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

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

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

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

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

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

TO START WITH

GARLIC BREAD – 75 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

VÄSTERBOTTEN CHEESE PIE – 106 SEK

WITH CHANTERELLE CREAM,
TOPPED WITH CRISPY OYSTER MUSHROOMS

TOAST SKAGEN – 99 SEK

FRIED TOAST WITH SKAGEN SHRIMP SALAD,
TOPPED WITH DILL CRUNCH & RED ONION

FLANK STEAK TARTARE – 108 SEK

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

BEETROOT TARTARE (VEGETARIAN) – 85 SEK

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

PLEASE NOTE: THE BREAD CAN BE MADE GLUTEN-FREE.

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER
(GLUTEN-FREE MEATBALLS AVAILABLE) – 159 SEK
POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET FILLED WITH BRIE & CURED HAM – 185 SEK
DEEP-FRIED POTATOES, TRUFFLE CREAM & RED WINE SAUCE

PORK SCHNITZEL “HEMMA HOS STYLE” – 189 SEK
DEEP-FRIED POTATOES, CAFÉ DE PARIS SAUCE,
RED WINE SAUCE & PICKLED RED ONION

DILL & BUTTER BAKED COD – 230 SEK
BAKED WITH A CRISPY DILL & BUTTER CRUST, POTATO PURÉE,
SHELLFISH SAUCE, TOPPED WITH FENNEL SALAD

MAC & CHEESE WITH BANATZ SAUSAGE – 175 SEK
CREAMY BAKED MACARONI WITH CHEDDAR, MOZZARELLA & PARMESAN,
TOPPED WITH BANATZ SAUSAGE, ONION, BELL PEPPER & BBQ SAUCE

CHÈVRE CHAUD (VEGETARIAN) – 182 SEK
FRIED POLENTA, TRUFFLE CREAM, RED ONION MARMALADE,
ROASTED MEDITERRANEAN VEGETABLES, TOPPED WITH ROASTED WALNUTS

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR INTERPRETATION OF JAPANESE STREET FOOD

OKONOMIYAKI WITH ROASTED VEGETABLES (VEGETARIAN) – 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

PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 199 SEK

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

RAVIOLI CACIO E PEPE 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 (VEGETARIAN) – 175 SEK

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

PLEASE NOTE: PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

ALLERGIRÅD: G-GLUTEN L-LAKTOS N-NÖTTER M-MJÖLKPROTEIN Ä-ÄGG

VID ALLERGI PRATA ALLTID MED PERSONALEN, UNDRAR DU VART KÖTTET VI SERVERAR KOMMER IFRÅN FRÅGA OSS GÄRNA!

FLATBREAD PIZZA

MARGHERITA – 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, PEAR,
TRUFFLE HONEY, WALNUTS & PARMESAN

PRAWNS (BIANCO) – 159 SEK

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

SALAMI SPIANATA – 159 SEK

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

CHICKEN PIZZA – 159 SEK

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

FIVE GUYS (SPICY) – 159 SEK

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

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 / ZERO / FANTA / SPRITE – 34 SEK (33 CL)

RASPBERRY SODA – 34 SEK (33 CL)

LOKA, CITRUS / NATURAL – 34 SEK (33 CL)

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

SWEETS

CRÈME BRÛLÉE – 65 SEK

APPLE PIE PANNA COTTA – 79 SEK

CINNAMON PANNA COTTA WITH BUTTER-FRIED APPLES,
TOPPED WITH DREAM CRUNCH

PECAN & CARAMEL PIE – 79 SEK

TOPPED WITH LIGHTLY WHIPPED CREAM

CHOCOLATE MOUSSE WITH ROASTED HAZELNUTS – 75 SEK

TOPPED WITH OLIVE OIL & FLAKY SEA SALT

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY

