

# 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, AT HOME IN NORRKÖPING!

DO YOU WANT TO KNOW OUR SECRET TO A GREAT EVENING?  
START WITH A BOWL OF NUTS, OLIVES, OR CHIPS TOGETHER WITH A  
SANGRIA OR A GLASS OF CAVA.

SANGRIA – JUG  
(CAVA / WHITE / RED)

A GLASS OF SPARKLING  
(CAVA DELAPIERRE – CAVA BRUT)

HEMMA HOS.  
*Norrköping*

# TO DRINK

## ON TAP:

- NORRLANDS GULD • 59 KR (40 CL, 5.0%)
- KRUSOVICE (FROM CZECH REPUBLIC) • 79 KR (40 CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA • 89 KR (40 CL, 6.4%)

## IN THE COOLERS,

### BEER ON VISIT • MARKET PRICE

- MARIESTADS EXPORT • 89 KR (50 CL, 5.3%)
- DAURA DAMM (GLUTEN-FREE) • 82 KR (33 CL, 5.4%)
- MELLERUD'S EXCELLENT PILSNER (ORGANIC) • 79 KR (33 CL, 4.5%)
- MENABREA – ARTE IN BOTTIGLIA • 85 KR (33 CL, 5.2%)
- A SHIP FULL OF IPA • 79 KR (33 CL, 5.8%)
- BREWDOG PUNK IPA • 79 KR (33 CL, 5.4%)
- WISBY STOUT • 79 KR (33 CL, 5.0%)
- ERDINGER WEISSE • 85 KR (50 CL, 5.3%)
- ODD ISLAND RASPBERRY PASSION • 95 KR (33 CL, 4.2%)
- BRISKA PEAR CIDER • 69 KR (33 CL, 4.5%)
- BRISKA RIESLING PEACH • 69 KR (33 CL, 4.5%)

## PERFECT WITH DESSERT:

- MUSCAT DE RIVESALTES (ORGANIC) – FRANCE • 95 KR (6 CL)
- KRANEMANN ESTATE TAWNY PORT – PORTUGAL / DOURO • 95 KR (6 CL)

## NON-ALCOHOLIC,

- NON-ALCOHOLIC IPA • 65 KR (33 CL)
- NON-ALCOHOLIC LAGER • 59 KR (33 CL)
- WHITE WINE • 59 KR (PER GLASS)
- RED WINE • 59 KR (PER GLASS)
- CIDER • 59 KR (33 CL)
- SPARKLING WINE • 69 KR (PER GLASS)
- COCA-COLA / ZERO / FANTA / SPRITE • 39 KR (33 CL)
- PINK GRAPEFRUIT SODA • 39 KR (27 CL)
- RASPBERRY SODA • 39 KR (33 CL)
- LOKA (CITRUS / NATURAL) • 39 KR (33 CL)
- JUICE (APPLE / ORANGE) • 35 KR

# ON THE WINE SHELF

## SPARKLING!

CAVA DELAPIERRE BRUT – MACABEO, XAREL-LO, PARELLADA (SPAIN)

BY THE GLASS: 85 KR • BY THE BOTTLE: 425 KR

CAVA “ON VISIT” – PRICE OF THE DAY

CHAMPAGNE – PIPER HEIDSIECK BRUT NV

BY THE BOTTLE: 899 KR

## ROSÉ

SANTIAGO VV – TOURIGA NACIONAL (PORTUGAL / VINHO VERDE)

BY THE GLASS: 95 KR • BY THE BOTTLE: 485 KR

## SANGRIA

CHOOSE FROM CAVA, WHITE, OR RED

HALF JUG • 200 KR

FULL JUG • 365 KR

# ON THE WINE SHELF

## WHITE!

IN OUR LIVING ROOM, THE HOUSE WINE FROM FRANCE:  
LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC  
(FRANCE / LANGUEDOC-ROUSSILLON)

BY THE GLASS: 80 KR • BY THE BOTTLE: 375 KR

GIESEN ESTATE – SAUVIGNON BLANC  
(NEW ZEALAND / MARLBOROUGH)

BY THE GLASS: 89 KR • BY THE BOTTLE: 435 KR

SOLITÄR – RIESLING  
(GERMANY / MOSEL)

BY THE GLASS: 125 KR • BY THE BOTTLE: 599 KR

ALBIZZIA CHARDONNAY – IGT  
(ITALY / TUSCANY)

BY THE GLASS: 95 KR • BY THE BOTTLE: 485 KR

1818 FEINHERB – RIESLING  
(GERMANY / RHEINGAU)

BY THE GLASS: 135 KR • BY THE BOTTLE: 650 KR

WINES ON VISIT – ASK THE STAFF

HH.

# ON THE WINE SHELF

## RED!

LA MERIDIONALE – MERLOT / SYRAH  
(FRANCE / LANGUEDOC-ROUSSILLON)

BY THE GLASS: 80 KR • BY THE BOTTLE: 375 KR

ITINERA PRIMITIVO  
(ITALY / APULIA)

BY THE GLASS: 95 KR • BY THE BOTTLE: 485 KR

PASQUA – VALPOLICELLA RIPASSO SUPERIORE DOC  
(ITALY / VENETO)

BY THE GLASS: 125 KR • BY THE BOTTLE: 599 KR

LES PIERRES DORÉES – PINOT NOIR  
(FRANCE)

BY THE GLASS: 130 KR • BY THE BOTTLE: 620 KR

COTO MAYOR CRIANZA – TEMPRANILLO  
(SPAIN / RIOJA)

BY THE GLASS: 105 KR • BY THE BOTTLE: 499 KR

WINES ON VISIT – ASK THE STAFF

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 • 95 KR

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

## BEEF TARTARE ON FLANK STEAK • 108 KR

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

## CHARCUTERIE & CHEESE FOR 2 • 199 KR

3 CHARCUTERIE MEATS, 2 CHEESES, CORNICHONS,  
NOCELLARA OLIVES, MARMALADE & 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 POTATOES, TARRAGON CREAM, RED WINE SAUCE,  
PICKLED ONION & 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 INTERPRETATION OF JAPANESE STREET FOOD

### OKONOMIYAKI WITH HALLOUMI (VEG) • 159 KR

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

### OKONOMIYAKI WITH PORK BELLY • 159 KR

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

### OKONOMIYAKI WITH PRAWNS • 179 KR

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

### OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

SLOW-COOKED KOREAN PULLED PORK, BBQ SAUCE, PICKLED CARROT,  
SPRING ONION, MISO CRUNCH, FRESH CORIANDER & SOY MAYONNAISE

# PASTA & RISOTTO

MEZZE MANICHE WITH HARISSA-MARINATED RED PRAWNS • 199 KR  
LEMON SAUCE, SPINACH, TOMATO, TOPPED WITH  
HAND-PEELED PRAWNS, 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, SPICY BROTH, WOK 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

(YOU CAN SWAP THE PASTA FOR GLUTEN-FREE 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

## PRAWN (BIANCO) • 159 KR

MASCARPONE CREAM, FIOR DI LATTE, HAND-PEELED PRAWNS,  
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 (SPICY) • 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

PANCAKES • 49 KR

WITH STRAWBERRY JAM & WHIPPED CREAM

## DRINKS

COCA-COLA / ZERO / FANTA / SPRITE • 39 KR (33 CL)

RASPBERRY SODA • 39 KR (33 CL)

LOKA, CITRUS / NATURAL • 39 KR (33 CL)

JUICE, PASSION FRUIT / APPLE ORANGE / CRANBERRY • 35 KR

# SWEETS

CRÈME BRÛLÉE • 63 KR

RHUBARB IN A GLASS • 72 KR  
BUTTER-FRIED CINNAMON BUN, WHIPPED LEMON PANNAHOTTA,  
RHUBARB COMPOTE & OAT CRUNCH

CHOCOLATE CHIP COOKIE BROWNIE • 79 KR  
SERVED WITH VANILLA ICE CREAM & SOY CARAMEL SAUCE

VANILLA ICE CREAM • 63 KR  
TOPPED WITH OAT CRUNCH & CHOCOLATE SAUCE

SORBET (VEGAN) • 42 KR  
FLAVORS MAY VARY

TRUFFLE • 30 KR  
FLAVORS MAY VARY

## PERFECT WITH DESSERT:

MUSCAT DE RIVESALTES (ORGANIC) – FRANCE • 95 KR (6 CL)  
KRANEMANN ESTATE TAWNY PORT – PORTUGAL / DOURO • 95 KR (6 CL)

# COFFEE & COFFEE DRINKS

TEA • 32 KR

COFFEE • 32 KR

CAPPUCCINO • 45 KR

ESPRESSO • SINGLE 32 KR, DOUBLE 35 KR

KAFFE KARLSSON • 139 KR (5 CL)

KAFFE BAILEYS • 139 KR (5 CL)

IRISH COFFEE • 139 KR (5 CL)

ESPRESSO MARTINI • 139 KR (5 CL)

SALTED CARAMEL ESPRESSO MARTINI • 139 KR (5 CL)

FRANGELICO HOT SHOT • 94 KR

HOT SHOT • 94 KR

FOR MANY, A CLASSIC IS AN AVEC WITH COFFEE – JUST ASK THE STAFF AND THEY’LL  
FIX IT.