

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, HERE AT NORRKÖPING!

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

SANGRIA – PITCHER
(CAVA / WHITE / RED)

A GLASS OF BUBBLES
(CAVA DELAPIERRE – CAVA BRUT)

HEMMA HOS.
Norrköping

DRINKS

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.0%)
KRUSOVICE – 79 SEK (40 CL, 5.0%)
GOTLANDS BRYGGERI SITTING BULLDOG IPA – 89 SEK (40 CL, 6.4%)

IN THE FRIDGES,

BEERS ON VISIT · DAILY PRICE

MARIESTADS EXPORT – 89 SEK (50 CL, 5.3%)
DAURA DAMM – 82 SEK (33 CL, 5.4%, GLUTEN-FREE)
MELLERUDS UTMÄRKTA PILSNER EKO – 79 SEK (33 CL, 4.5%)
MENABREA – ARTE IN BOTTIGLIA – 85 SEK (33 CL, 5.2%)
A SHIP FULL OF IPA – 79 SEK (33 CL, 5.8%)
BREWDOG PUNK IPA – 79 SEK (33 CL, 5.4%)
WISBY STOUT – 79 SEK (33 CL, 5.0%)
ERDINGER WEISSBIER – 89 SEK (50 CL, 5.3%)
ODD ISLAND RASPBERRY & PASSION FRUIT – 95 SEK (33 CL, 4.2%)
BRISKA RASPBERRY & BLACKCURRANT CIDER – 69 SEK (33 CL, 4.5%)
BRISKA PEAR CIDER – 69 SEK (33 CL, 4.5%)

PERFECT WITH DESSERT,

MUSCAT DE RIVESALTES EKO – FRANCE – 95 SEK (6 CL)
KRANEMANN ESTATE TAWNY PORT – PORTUGAL, DOURO – 95 SEK (6 CL)

NON-ALCOHOLIC,

NON-ALCOHOLIC IPA – 65 SEK (33 CL)
NON-ALCOHOLIC LAGER – 59 SEK (33 CL)
WHITE WINE – 65 SEK (BOTTLE)
RED WINE – 65 SEK (BOTTLE)
CIDER – 59 SEK (33 CL)
SPARKLING WINE – 69 SEK (BOTTLE)
COCA-COLA / ZERO / FANTA ZERO / SPRITE ZERO – 39 SEK (33 CL)
PINK GRAPEFRUIT SODA – 39 SEK (27 CL)
RASPBERRY SODA – 39 SEK (33 CL)
LOKA, CITRUS / STILL – 39 SEK (33 CL)
JUICE, APPLE / ORANGE – 35 SEK

ON THE WINE SHELF

BUBBLES!

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

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

BUBBLES ON VISIT – DAILY PRICE

CHAMPAGNE – PIPER-HEIDSIECK BRUT NV
– PINOT NOIR, PINOT MEUNIER, CHARDONNAY, FRANCE

BY THE BOTTLE: 899 SEK

ROSÉ

SANTIAGO VV – TOURIGA NACIONAL, PORTUGAL / VINHO VERDE

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

CHAVIN ROSÉ – GRENACHE NOIR, CINSULT,
SYRAH, FRANCE / MÉDITERRANÉE

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

SANGRIA

CHOOSE FROM CAVA, WHITE OR RED

HALF PITCHER • 200 SEK

FULL PITCHER • 365 SEK

ON THE WINE SHELF

WHITE!

LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC,
FRANCE / LANGUEDOC-ROUSSILLON

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

GIESEN ESTATE – SAUVIGNON BLANC,
NEW ZEALAND / MARLBOROUGH

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

SOLITÄR – RIESLING, GERMANY / MOSEL

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

ALBIZZIA CHARDONNAY – IGT, ITALY / TUSCANY

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

1818 FEINHERB – RIESLING, GERMANY / RHEINGAU

BY THE GLASS: 139 SEK • BY THE BOTTLE: 680 SEK

WINE ON VISIT – PLEASE ASK OUR STAFF

ON THE WINE SHELF

RED!

LA MERIDIONALE – MERLOT / SYRAH, FRANCE / LANGUEDOC-ROUSSILLON
BY THE GLASS: 80 SEK • BY THE BOTTLE: 375 SEK

ITINERA PRIMITIVO, ITALY / PUGLIA
BY THE GLASS: 95 SEK • BY THE BOTTLE: 485 SEK

PASQUA – VALPOLICELLA RIPASSO SUPERIORE DOC, ITALY / VENETO
BY THE GLASS: 125 SEK • BY THE BOTTLE: 599 SEK

LES PIERRES DORÉES PINOT NOIR, FRANCE
BY THE GLASS: 130 SEK • BY THE BOTTLE: 620 SEK

COTO MAYOR CRIANZA – TEMPRANILLO, SPAIN / RIOJA
BY THE GLASS: 105 SEK • BY THE BOTTLE: 499 SEK

WINE ON VISIT – PLEASE ASK OUR STAFF

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 GOAT CHEESE 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 BREAD WITH SKAGEN SALAD,
TOPPED WITH DILL CRUNCH & RED ONION

BEEF TARTARE – 108 SEK

FLANK STEAK, TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE,
FRIED CAPERS, RED ONION, BAKED BEETROOT & PECORINO

BEETROOT TARTARE (VEG) – 85 SEK

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

MEATBALLS MADE FROM CHUCK & PORK SHOULDER – 159 SEK
(GLUTEN-FREE MEATBALLS AVAILABLE)

POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

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

PORK SCHNITZEL, “HEMMA HOS” STYLE – 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

CAESAR SALAD WITH CHICKEN – 179 SEK
SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING, TOMATO & ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH PRAWNS – 189 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

GLUTEN-FREE AVAILABLE

PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 199 SEK

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

MEZZE MANICHE WITH CHICKEN & BACON – 175 SEK

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

RAVIOLI CACIO E PEPE WITH TRI-TIP 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, 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

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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 / ZERO / FANTA / SPRITE – 39 SEK (33 CL)

RASPBERRY SODA – 39 SEK (33 CL)

LOKA, CITRUS / STILL – 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 35 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

CHEESE PLATE WITH MARMALADE & CRISPY FLATBREAD – 95 SEK

THREE CHEESES WITH A SELECTION OF MARMALADE CHOSEN BY THE KITCHEN

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY