

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
DELICIOUS, 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 HORNSBERGSSTRAND.

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

CHOOSE BETWEEN:

A PITCHER OF CAVA SANGRIA

A PITCHER OF RED SANGRIA

A GLASS OF CAVA

(TORRE ORIA CAVA BRUT)

HEMMA HOS.

Hornsbergsstrand

TO DRINK

ON TAP

- NORRLANDS GULD • 59 SEK (40 CL, 5.3%)
- KRUŠOVICE – FROM THE CZECH REPUBLIC • 82 SEK (40 CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA • 89 SEK (40 CL, 6.4%)

IN THE FRIDGE

GUEST BEERS • DAILY PRICE

- MARIESTADS EXPORT • 84 SEK (50 CL, 5.3%)
- MELLERUDS EXCELLENT PILSNER • 79 SEK (33 CL, 4.5%)
- DAURA DAMM (GLUTEN-FREE) • 79 SEK (33 CL, 5.4%)
- GOTLANDS BRYGGERI WISBY STOUT • 89 SEK (33 CL, 5.0%)
- MENABREA • 78 SEK (33 CL, 4.8%)
- ODD ISLAND SOUR BEER – RASPBERRY PASSION • 95 SEK (33 CL, 4.2%)
- A SHIP FULL OF IPA • 84 SEK (33 CL, 5.8%)
- DUVEL BELGIAN STRONG BLOND • 95 SEK (33 CL, 8.5%)
- BRISKA CIDER – PEAR • 69 SEK (33 CL, 4.5%)
- STRONGBOW CIDER • 75 SEK (33 CL, 5.0%)

NON-ALCOHOLIC

- NON-ALCOHOLIC IPA • 65 SEK (33 CL)
- NON-ALCOHOLIC LAGER • 59 SEK (33 CL)
- WHITE WINE • 59 SEK (GLASS)
- RED WINE • 59 SEK (GLASS)
- BRISKA CIDER – PEAR • 59 SEK (33 CL)
- SPARKLING WINE • 59 SEK (GLASS)
- COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE • 35 SEK (33 CL)
- RASPBERRY SODA • 35 SEK (33 CL)
- LOKA – STILL • 35 SEK (33 CL)
- JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 35 SEK

FROM THE WINE SHELF

WHITE!

IN OUR LIVING ROOM, OUR HOUSE WINES ARE FROM FRANCE
LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC, FRANCE

GLASS: 89 SEK • BOTTLE: 374 SEK

GAROFOLI VERDICCHIO CASTELLI DI JESI CLASSICO – VERDICCHIO, ITALY

GLASS: 109 SEK • BOTTLE: 459 SEK

RIESLING BY THOMMY HÖRNER – RIESLING, GERMANY

GLASS: 122 SEK • BOTTLE: 511 SEK

TIERRA PALMS – CHARDONNAY, USA

GLASS: 93 SEK • BOTTLE: 391 SEK

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC, AUSTRIA

GLASS: 115 SEK • BOTTLE: 483 SEK

SANGRIA!

HALF PITCHER: 200 SEK • FULL PITCHER: 365 SEK

HALF PITCHER: 200 SEK • FULL PITCHER: 365 SEK

ROSÉ!

LA MERDIONALE – GRENACHE, FRANCE

GLASS: 89 SEK • BOTTLE: 374 SEK

BUBBLES!

TORRE ORIA CAVA BRUT – GLASS: 89 SEK • BOTTLE: 374 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANC – BOTTLE: 573 SEK

PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT – BOTTLE: 999 SEK (70 CL)

FROM THE WINE SHELF

RED!

IN OUR LIVING ROOM, OUR HOUSE RED IS FROM FRANCE

LA MERDIONALE – SYRAH, FRANCE

GLASS: 89 SEK • BOTTLE: 374 SEK

BOURGOGNE PINOT NOIR CUVÉE EDME – PINOT NOIR, FRANCE

BOTTLE: 635 SEK

VINEA CRIANZA – TEMPRANILLO, GARNACHA, SPAIN

BOTTLE: 501 SEK

CÔTES DU RHÔNE GENTILHOMME – GRENACHE, SYRAH, MOURVÈDRE, FRANCE

GLASS: 102 SEK • BOTTLE: 432 SEK

EDNA VALLEY VINEYARD PINOT NOIR – PINOT NOIR, USA

GLASS: 133 SEK • BOTTLE: 562 SEK

ECOLLEZIONE ORO CHIANTI RISERVA DOCG – SANGIOVESE,

CABERNET SAUVIGNON, ITALY

BOTTLE: 503 SEK

ROBERTO SAROTTO LANGHE NEBBIOLO DOC – NEBBIOLO, ITALY

GLASS: 126 SEK • BOTTLE: 529 SEK

TIERRA PALMS ZINFANDEL – ZINFANDEL, TEROLDEGO, PETITE SIRAH, USA

GLASS: 93 SEK • BOTTLE: 391 SEK

MINERAL – CARIGNAN, GARNACHA, SPAIN

BOTTLE: 544 SEK

CLOS DU BOIS CABERNET SAUVIGNON – CABERNET SAUVIGNON, USA

BOTTLE: 529 SEK

GAIA MALBEC ORGANIC – MALBEC, ARGENTINA

BOTTLE: 655 SEK

TO START WITH

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

GARLIC BREAD • 72 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

CHÈVRE CHAUD • 104 SEK

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

TOAST SKAGEN • 108 SEK

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

OKONOMIYAKI WITH SHRIMP • 108 SEK

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

STEAK TARTARE ON FLANK STEAK • 116 SEK

DIJONNAISE, CONFIT EGG YOLK, CAPERS, RED ONION,
PICKLED GOLDEN BEET, TOPPED WITH POTATO CHIPS & PARMESAN

*BREAD CAN BE MADE GLUTEN-FREE UPON REQUEST

OUR MAIN COURSES

CLASSIC AND MODERN FLAVOURS, PREPARED WITH CARE AND LOVE

MEATBALLS (BEEF CHUCK & PORK) • 169 SEK

DILL-BOILED NEW POTATOES, CREAM SAUCE,
PICKLED CUCUMBER & LINGONBERRIES

HERB & PARMESAN GRATINATED CHICKEN FILLET • 185 SEK

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

PORK SCHNITZEL (HEMMA HOS STYLE) • 195 SEK

FRIED POTATOES, RED WINE SAUCE, ANCHOVY & CAPER CREAM & PICKLED ONION

PAN-FRIED ARCTIC CHAR FILLET • 230 SEK

DILL-BOILED 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 • 189 SEK

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

CHÈVRE CHAUD • 182 SEK

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

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

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH HALLOUMI (VEG) • 169 SEK

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

OKONOMIYAKI WITH PORK BELLY • 169 SEK

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

OKONOMIYAKI WITH SHRIMP • 189 SEK

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

PASTA

FRESH FETTUCCINE WITH RED SHRIMP • 210 SEK

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

MEZZE MANICHE ALFREDO CHICKEN • 179 SEK

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

MEZZE MANICHE WITH SALSICCIA & 'NDUJA • 175 SEK

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

FRESH FETTUCCINE WITH BURRATA • 175 SEK

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

*PASTA CAN BE REPLACED WITH GLUTEN-FREE OPTION UPON REQUEST

FLATBREAD PIZZA

A LITTLE CRISPIER, A LITTLE BETTER

MARGHERITA (VEG) • 145 SEK

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

CHÈVRE PIZZA (BIANCO) • 165 SEK

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

SHRIMP PIZZA (BIANCO) • 165 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 • 165 SEK

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

CHICKEN PIZZA • 165 SEK

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

FEM GUBBAR (SLIGHTLY SPICY) • 165 SEK

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

FOR THE LITTLE ONES

FOOD

MEATBALLS • 79 SEK

DILL-BOILED NEW POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA • 59 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 59 SEK

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

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

RASPBERRY SODA • 32 SEK (33 CL)

LOKA - CITRUS / STILL • 32 SEK (33 CL)

JUICE - PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 29 SEK

SWEETS

CRÈME BRÛLÉE • 72 SEK

ETON MESS • 79 SEK

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

WHITE CHOCOLATE PANNA COTTA • 82 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

VANILLA ICE CREAM • 67 SEK

TOPPED WITH OAT CRUNCH

SORBET (VEGAN) • 47 SEK

FLAVOUR MAY VARY

TRUFFLE • 30 SEK

FLAVOUR MAY VARY

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