

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 HORNSBERGSSTRAND!

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

CHOOSE BETWEEN A PITCHER OF
CAVA SANGRIA
RED SANGRIA

A GLASS OF CAVA
TORRE ORIA CAVA BRUT

HEMMA HOS.
Hornsbergstrand

DRINKS

ON TAP,

NORRLANDS GULD – 69 SEK (40 CL, 5.3%)

KRUSOVICE – 82 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 – 84 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%)

MENABREA – 78 SEK (33 CL, 4.8%)

ODD ISLAND RASPBERRY & PASSION FRUIT SOUR – 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 PEAR CIDER – 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 PEAR CIDER – 59 SEK (33 CL)

SPARKLING WINE – 59 SEK (GLASS)

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

ON THE WINE SELF

WHITE!

LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC, FRANCE

BY THE GLASS: 99 SEK • BY THE BOTTLE: 389 SEK

GAROFOLI VERDICCHIO CASTELLI DI JESI CLASSICO – VERDICCHIO, ITALY

BY THE GLASS: 109 SEK • BY THE BOTTLE: 459 SEK

RIESLING BY THOMMY HÖRNER – RIESLING, GERMANY

BY THE GLASS: 122 SEK • BY THE BOTTLE: 511 SEK

TIERRA PALMS CHARDONNAY – CHARDONNAY, USA

BY THE GLASS: 104 SEK • BY THE BOTTLE: 409 SEK

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC, AUSTRIA

BY THE GLASS: 115 SEK • BY THE BOTTLE: 483 SEK

SANGRIA!

CAVA SANGRIA - HALF PITCHER: 239 SEK • FULL PITCHER: 389 SEK

RED SANGRIA - HALF PITCHER: 239 SEK • FULL PITCHER: 389 SEK

ROSÉ!

LA MERIDIONALE – GRENACHE, FRANCE

BY THE GLASS: 99 SEK • BY THE BOTTLE: 389 SEK

BUBBLES!

TORRE ORIA CAVA BRUT - BY THE GLASS: 99 SEK • BY THE BOTTLE: 389 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANC - BY THE BOTTLE: 573 SEK

PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT - BY THE BOTTLE: 999 SEK (70 CL)

ON THE WINE SELF

RED!

LA MÉRIDIONALE – SYRAH, FRANCE
BY THE GLASS: 99 SEK • BY THE BOTTLE: 389 SEK

CÔTES DU RHÔNE GENTILHOMME – GRENACHE, SYRAH, MOURVÈDRE, FRANCE
BY THE GLASS: 112 SEK • BY THE BOTTLE: 449 SEK

EDNA VALLEY VINEYARD PINOT NOIR – PINOT NOIR, USA
BY THE GLASS: 133 SEK • BY THE BOTTLE: 562 SEK

ROBERTO SAROTTO LANGHE NEBBIOLO DOC – NEBBIOLO, ITALY
BY THE GLASS: 126 SEK • BY THE BOTTLE: 529 SEK

TIERRA PALMS ZINFANDEL – ZINFANDEL, TEROLDEGO, PETITE SIRAH, USA
BY THE GLASS: 103 SEK • BY THE BOTTLE: 405 SEK

BOURGOGNE PINOT NOIR CUVÉE EDMÉ – PINOT NOIR, FRANCE
BY THE BOTTLE: 635 SEK

VINEA CRIANZA – TEMPRANILLO, GARNACHA, SPAIN
BY THE BOTTLE: 501 SEK

COLLEZIONE ORO CHIANTI RISERVA DOCG
– SANGIOVESE, CABERNET SAUVIGNON, ITALY
BY THE BOTTLE: 503 SEK

MINERAL – CARIGNAN, GARNACHA, SPAIN
BY THE BOTTLE: 544 SEK

CLOS DU BOIS CABERNET SAUVIGNON – CABERNET SAUVIGNON, USA
BY THE BOTTLE: 529 SEK

GAIA MALBEC ORGANIC – MALBEC, ARGENTINA
BY THE BOTTLE: 655 SEK

TO START WITH

GARLIC BREAD – 79 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 – 135 SEK

TOPPED WITH CRISPY OYSTER MUSHROOMS

TOAST SKAGEN – 135 SEK

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

BEEF TARTARE WITH FLANK STEAK – 140 SEK

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

BEETROOT TARTARE (VEG) – 110 SEK

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

BEEF & PORK MEATBALLS (GLUTEN-FREE MEATBALLS AVAILABLE) – 189 SEK
MEATBALLS MADE WITH CHUCK & PORK NECK, POTATO PURÉE,
CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET STUFFED WITH BRIE & AIR-DRIED HAM – 210 SEK
FRIED POTATOES, TRUFFLE CREAM & RED WINE SAUCE

HEMMA HOS-STYLE PORK SCHNITZEL – 220 SEK
FRIED POTATOES, CAFÉ DE PARIS SAUCE, RED WINE SAUCE & PICKLED RED ONION

LEMON-SCENTED FISH & SEAFOOD STEW – 270 SEK
SALMON, HADDOCK & PRAWNS, POTATO PURÉE, LOBSTER SAUCE,
FENNEL, CARROT & LEEK, TOPPED WITH FRIED RED PRAWN & CHILI AIOLI

CHICKEN CAESAR SALAD – 195 SEK
SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING,
TOMATO & ONION, TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

PRAWN CAESAR SALAD – 210 SEK
ROMAINE LETTUCE, CAESAR DRESSING, TOMATO & ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CHÈVRE CHAUD (VEG) – 199 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) – 175 SEK

ROASTED VEGETABLES, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 189 SEK

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

OKONOMIYAKI WITH PRAWNS – 199 SEK

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

OKONOMIYAKI WITH FRIED RED PRAWN – 199 SEK

FRIED RED PRAWN, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & SOY MAYONNAISE

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PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 220 SEK

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

MEZZE MANICHE WITH CHICKEN & BACON – 189 SEK

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

MUSHROOM RISOTTO WITH SMOKED PORK BELLY – 199 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) – 195 SEK

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

PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA

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FLATBREAD PIZZA

MARGHERITA (VEG) – 155 SEK

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

GOAT CHEESE PIZZA (BIANCO) – 175 SEK

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

PRAWN PIZZA (BIANCO) – 175 SEK

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

MUSHROOM PIZZA (BIANCO) – 175 SEK

MASCARPONE CREAM, FIOR DI LATTE, OYSTER MUSHROOMS,
PORTOBELLO & BUTTON MUSHROOMS, SPRING ONION,
GREMOLATA CREAM & PARMESAN

SALAMI SPIANATA – 175 SEK

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

CHICKEN PIZZA – 175 SEK

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

FIVE GUYS – 175 SEK · SPICY

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

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FOR THE LITTLE ONES

FOOD

MEATBALLS – 85 SEK

POTATO PURÉE, CREAM SAUCE & LINGONBERRIES

MARGHERITA – 65 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES – 65 SEK

SERVED WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / ZERO / FANTA / SPRITE – 35 SEK (33 CL)

RASPBERRY SODA – 35 SEK (33 CL)

LOKA, CITRUS / STILL – 35 SEK (33 CL)

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

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SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 79 SEK
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APPLE PIE PANNA COTTA – 89 SEK
CINNAMON PANNA COTTA WITH BUTTER-FRIED APPLES,
TOPPED WITH DREAM CRUNCH

PECAN & CARAMEL PIE – 92 SEK
SWEET-TART LINGONBERRIES FLAVOURED WITH GIN,
TOPPED WITH LIGHTLY WHIPPED CREAM

CHOCOLATE MOUSSE WITH ROASTED HAZELNUTS – 95 SEK
TOPPED WITH OLIVE OIL & FLAKY SALT

VANILLA ICE CREAM – 72 SEK
WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 47 SEK
FLAVOUR MAY VARY

TRUFFLE – 30 SEK
FLAVOUR MAY VARY