

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 COZY ATMOSPHERE.
THAT'S EXACTLY THE FEELING WE WANT TO SHARE
IN OUR LIVING ROOM, **HERE IN SKÖVDE.**

WOULD YOU LIKE TO KNOW OUR TIP FOR A GREAT EVENING?
START WITH A **BOWL OF NUTS, OLIVES, OR CHIPS TOGETHER WITH
A CAVA SANGRIA OR A GLASS OF CAVA.**

A PITCHER OF CAVA SANGRIA • 349 SEK
(FLAVOURS: MANGO & PASSION FRUIT, RASPBERRY, OR STRAWBERRY)

A GLASS OF CAVA
(TORRE ORIA CAVA BRUT, SPAIN)

HEMMA HOS.
Skövde

DRINKS

ON TAP

NORRLANDS GULD • 55 SEK (40 CL, 5.0%)

KRUŠOVICE • 79 SEK (40 CL, 5.0%)

SITTING BULLDOG IPA • 92 SEK (40 CL, 6.4%)

IN THE FRIDGES WE HAVE

GUEST BEER • DAILY PRICE

HEMMA HOS LAGER • 89 SEK (33 CL, 5.1%)

SOUR BEER FROM ODD ISLAND – RASPBERRY & PASSION FRUIT • 95 SEK (33 CL, 4.2%)

LOCAL LAGER FROM NORRA VÅNGA • 78 SEK (33 CL, 5.2%)

MARIESTADS EXPORT • 86 SEK (50 CL, 5.3%)

HEINEKEN • 79 SEK (33 CL, 5.0%)

STENSON IPA – QVÄNUM MAT & MALT • 79 SEK (33 CL, 5.0%)

WHEAT BEER – QVÄNUM MAT & MALT • 96 SEK (50 CL, 5.9%)

MELLERUDS UTMÄRKTA PILSNER • 79 SEK (33 CL, 4.5%)

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

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

GENUIN LJUNG IPA • 91 SEK (33 CL, 6.0%)

WISBY STOUT – GOTLANDS BRYGGERI • 89 SEK (33 CL, 5.0%)

WISBY LAGER ORGANIC • 86 SEK (33 CL, 4.7%)

NEWCASTLE BROWN ALE • 88 SEK (33 CL, 4.7%)

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%)

BRISKA STRAWBERRY & RHUBARB • 72 SEK (33 CL, 4.5%)

BRISKA RASPBERRY & BLACKCURRANT • 72 SEK (33 CL, 4.0%)

NON-ALCOHOLIC DRINKS

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

NORRLANDS GULD LIGHT BEER • 54 SEK (33 CL)

A SHIP FULL OF IPA • 59 SEK (33 CL)

NON-ALCOHOLIC WHITE/RED WINE • 59 SEK (GLASS)

BRISKA PEAR CIDER • 49 SEK (33 CL)

NON-ALCOHOLIC SPARKLING WINE • 59 SEK (GLASS)

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

RASPBERRY SODA • 34 SEK (33 CL)

LOKA – CITRUS / STILL • 34 SEK (33 CL)

LEMONADE – LEMON, KIVIKS MUSTERI • 39 SEK (27 CL)

LEMONADE – RHUBARB & VANILLA, KIVIKS MUSTERI • 39 SEK (27 CL)

JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 32 SEK

ON THE WINE SHELF

WHITE!

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

GLASS: 86 SEK • BOTTLE: 346 SEK

DOMAINE LOUIS MOREAU – PETIT CHABLIS

GLASS: 135 SEK • BOTTLE: 549 SEK

WEINGUT JOHANNISHOF – CHARTA RIESLING

GLASS: 124 SEK • BOTTLE: 489 SEK

ESSENCE – MOSEL, RIESLING

GLASS: 129 SEK • BOTTLE: 499 SEK

ROSÉ!

LA MERDIONALE – GRENACHE, FRANCE

GLASS: 86 SEK • BOTTLE: 346 SEK

BUBBLES!

TORRE ORIA CAVA BRUT GLASS: 86 SEK • BOTTLE: 349 SEK

CHAMPAGNE DE SAINT MARCEAUX – CHAMPAGNE BRUT BOTTLE: 715 SEK

MOËT & CHANDON – CHAMPAGNE BRUT BOTTLE: 950 SEK (70 CL) • 2099 SEK (1.5 L)

MOËT & CHANDON – CHAMPAGNE ROSÉ BOTTLE: 999 SEK (70 CL)

DOM PÉRIGNON – CHAMPAGNE BLANC BOTTLE: 3995 SEK (70 CL)

ON THE WINE SHELF

RED!

LA MERDIONALE – SYRAH/MERLOT, FRANCE

GLASS: 86 SEK • BOTTLE: 356 SEK

VALDEPALACIOS RIOJA CRIANZA – TEMPRANILLO & GRENACHE, SPAIN

GLASS: 109 SEK • BOTTLE: 462 SEK

OGIER CLOS DE L'ORATOIRE DES PAPES – CHÂTEAUNEUF-DU-PAPE – GRENACHE,
SYRAH, MOURVÈDRE, CINSAULT, FRANCE

BOTTLE: 890 SEK

PASQUA – VALPOLICELLA RIPASSO – CORVINA,
RONDINELLA, CORVINONE, NEGRARA, ITALY

GLASS: 116 SEK • BOTTLE: 486 SEK

BAROLO DOCG – NEBBIOLO, ITALY

BOTTLE: 895 SEK

AMARONE DOCG – CORVINA, RONDINELLA, CABERNET SAUVIGNON, ITALY

GLASS: 144 SEK • BOTTLE: 575 SEK

EDNA VALLEY VINEYARD – PINOT NOIR, USA

GLASS: 124 SEK • BOTTLE: 495 SEK

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TO START WITH

GARLIC BREAD • 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER, TOPPED WITH PARMESAN

LABNEH CREAM CHEESE WITH JALAPEÑO • 85 SEK

CREAMY CHEESE, JALAPEÑO, OLIVE OIL,
ROASTED SUNFLOWER SEEDS, GARLIC & TOASTED BREAD

BURRATA ON SPICY VODKA GRATINATED MINI PINSA • 99 SEK

'NDUJA, CARAMELIZED ONION, FIOR DI LATTE, TOMATO,
WILD GARLIC DRESSED SALAD, ROASTED HAZELNUTS & BALSAMIC

TOAST SKAGEN • 99 SEK

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

ASPARAGUS ARANCINI • 95 SEK

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

BEEF TARTARE ON FLANK STEAK • 108 SEK

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

CHARCUTERIE & CHEESE FOR 2 • 199 SEK

3 ITALIAN CHARCUTERIE, 2 CHEESES, CORNICHONS,
NOCELLARA OLIVES,
MARMALADE & SEED CRACKERS

(BREAD CAN BE MADE GLUTEN-FREE)

MAIN COURSES

MEATBALLS WITH BEEF & PORK

(GLUTEN-FREE MEATBALLS AVAILABLE) • 159 SEK

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

HERB & PARMESAN GRATINATED CHICKEN FILLET • 185 SEK

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

VEAL PATTY • 199 SEK

MASHED POTATOES, PEPPER SAUCE & CRISPY BUTTER-FRIED SEASONAL VEGETABLES

PORK SCHNITZEL “HEMMA HOS” STYLE • 189 SEK

FRIED POTATOES, WARM BEURRE BLANC, ASPARAGUS, RED WINE SAUCE,
PICKLED ONION & LEMON

OVEN-BAKED SALMON FILLET • 215 SEK

STUFFED WITH RED SHRIMP & LEMON-CURED SALMON, CREAMY ASPARAGUS RISOTTO WITH
MASCARPONE, WILD GARLIC OIL, TOPPED WITH ROASTED HAZELNUTS & PARMESAN

CAESAR SALAD WITH CHICKEN • 179 SEK

WARM-SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING,
TOMATO, ONION, TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH SHRIMP • 185 SEK

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

OKONOMIYAKI

JAPANESE CABBAGE PANCAKE

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH HALLOUMI (VEG) • 159 SEK

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

OKONOMIYAKI WITH PORK BELLY • 159 SEK

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

OKONOMIYAKI WITH SHRIMP • 179 SEK

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

OKONOMIYAKI WITH KOREAN PULLED PORK • 172 SEK

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

PASTA & RISOTTO

MEZZE MANICHE WITH HARISSA-MARINATED RED SHRIMP • 199 SEK
LEMON SAUCE, SPINACH, TOMATO, TOPPED WITH HAND-PEELED SHRIMP,
CRUNCH & PARMESAN

MEZZE MANICHE ALFREDO WITH CHICKEN • 179 SEK
FRIED CHICKEN THIGH FILLET, CREAMY PARMESAN SAUCE,
TOPPED WITH BASIL OIL & PARMESAN

EGG NOODLES WITH KOREAN PULLED PORK & SOY-PICKLED EGG • 179 SEK
RICH SPICY BROTH, WOK VEGETABLES, SOY MAYONNAISE,
TOPPED WITH FRESH CORIANDER & MISO CRUNCH

ASPARAGUS RISOTTO WITH FRIED HALLOUMI • 178 SEK
CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,
TOPPED WITH ROASTED HAZELNUTS, WILD GARLIC OIL & PARMESAN

(PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE)

FLATBREAD PIZZA

MARGHERITA (VEG) • 139 SEK

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

CHÈVRE PIZZA (BIANCO) • 159 SEK

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

ASPARAGUS PIZZA (BIANCO) • 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, PICKLED ASPARAGUS,
GREMOLATA CREAM, ROASTED HAZELNUTS & PARMESAN

SHRIMP PIZZA (BIANCO) • 159 SEK

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

KOREAN PULLED PORK PIZZA • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, CHILI MAYONNAISE,
SPRING ONION & MISO CRUNCH

SALAMI SPIANATA • 159 SEK

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

FEM GUBBAR (SLIGHTLY SPICY) • 159 SEK

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 SEK
MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA • 49 SEK
TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 SEK
WITH STRAWBERRY JAM & WHIPPED CREAM

ALL OUR PASTA DISHES AVAILABLE AS KIDS' PORTIONS • 69 SEK
SEE OUR VARIOUS PASTA DISHES EARLIER IN THE MENU

CRISPY CHICKEN • 69 SEK
FRIED POTATOES, HERB & GARLIC 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

FOR ALLERGIES, PLEASE SPEAK WITH OUR STAFF.

SWEETS

CRÈME BRULÉE • 65 SEK

RHUBARB IN A GLASS • 72 SEK

BUTTER-FRIED CINNAMON BUN, WHIPPED LEMON PANNACOTTA,
RHUBARB COMPOTE & OAT CRUNCH

BANOFFEE "HEMMA HOS" STYLE • 72 SEK

BANANA, DULCE DE LECHE, DIGESTIVE BISCUIT, TOPPED WITH CREAM & DAIM

CHOCOLATE CHIP COOKIE BROWNIE • 79 SEK

WITH VANILLA ICE CREAM AND SOY CARAMEL SAUCE

OUR HOMEMADE ICE CREAM • 65 SEK

FLAVOUR MAY VARY

SORBET (VEGAN) • 42 SEK

FLAVOUR MAY VARY

TRUFFLE • 30 SEK

FLAVOUR MAY VARY

COFFEE & COFFEE DRINKS

COFFEE • 36 SEK

SINGLE ESPRESSO • 36 SEK

DOUBLE ESPRESSO • 39 SEK

CAFFÈ LATTE • 54 SEK

CAPPUCCINO – AVAILABLE IN VARIOUS FLAVOURS • 54 SEK

CORTADO • 54 SEK

TEA (BLACK OR VÄSTGÖTA, GREEN MARELDAR) • 36 SEK

IRISH COFFEE • 139 SEK

SPANISH COFFEE • 139 SEK

ESPRESSO MARTINI • 149 SEK

KAFFE KARLSSON • 139 SEK

KAFFE BAILEYS • 139 SEK

CARAMÄL • 139 SEK

*A CLASSIC FOR MANY IS AN AFTER-COFFEE DRINK
– JUST ASK OUR STAFF AND THEY'LL TAKE CARE OF IT.