

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T
WANT THE EVENING TO END?
WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,
ENJOY GOOD, WELL-PREPARED FOOD IN A
WARM AND COZY ATMOSPHERE.

THAT IS EXACTLY THE FEELING WE WANT TO CREATE IN OUR LIVING
ROOM, **HERE AT HOME IN SKÖVDE.**

WANT TO KNOW OUR RECIPE 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
(WITH FLAVORS OF MANGO/PASSION, RASPBERRY OR STRAWBERRY)

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

HEMMA HOS.
Skövde

TO DRINK

ON TAP

- NORRLANDS GULD – 55 SEK (40 CL, 5.0%)
- FROM CZECH REPUBLIC: KRUSOVICE – 79 SEK (40 CL, 5.0%)
- GOTLANDS BRYGGERI SITTING BULLDOG IPA – 92 SEK (40 CL, 6.4%)

IN THE FRIDGES

GUEST BEER – DAILY PRICE

- “HEMMA HOS LAGER” – 89 SEK (33 CL, 5.1%)
- ODD ISLAND SOUR ALE, RASPBERRY & PASSION – 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 FROM QVÄNUM MAT & MALT – 79 SEK (33 CL, 5.0%)
- WHEAT BEER FROM QVÄNUM MAT & MALT – 96 SEK (50 CL, 5.9%)
- MELLERUDS EXCELLENT PILSNER – 79 SEK (33 CL, 4.5%)
- ANNICAS LÄTTA FROM 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%)
- GOTLANDS BRYGGERI WISBY STOUT – 89 SEK (33 CL, 5.0%)
- WISBY LAGER ECO – 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 CIDER PEAR – 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

- LOCAL LAGER FROM NORRA VÅNGA – 59 SEK (33 CL)
- A SHIP FULL OF IPA – 59 SEK (33 CL)
- ALCOHOL-FREE WHITE/RED WINE – 59 SEK (GLASS)
- ALCOHOL-FREE SPARKLING WINE – 59 SEK (GLASS)
- BRISKA CIDER PEAR – 49 SEK (33 CL)
- COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE – 34 SEK (33 CL)
- RASPBERRY SODA – 34 SEK (33 CL)
- LOKA (CITRUS / NATURAL) – 34 SEK (33 CL)
- LEMONADE LEMON (KIVIKS MUSTERI) – 39 SEK (27 CL)
- MINO ZERO (FLAVOUR VARIES) – 37 SEK (33 CL)
- LEMONADE RHUBARB & VANILLA (KIVIKS MUSTERI) – 39 SEK (27 CL)
- JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 32 SEK

ON THE WINE SHELF WHITE!

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 86 SEK • BY THE BOTTLE: 346 SEK

DOMAINE LOUIS MOREAU – PETIT CHABLIS

BY THE GLASS: 135 SEK • BY THE BOTTLE: 549 SEK

WEINGUT JOHANNISHOF – CHARTA RIESLING

BY THE GLASS: 124 SEK • BY THE BOTTLE: 489 SEK

ESSENCE – MOSEL RIESLING

BY THE GLASS: 129 SEK • BY THE BOTTLE: 499 SEK

WEINGUT INGRID GROISS – GRÜNER VELTLINER WEINVIERTEL

BY THE GLASS: 128 SEK • BY THE BOTTLE: 511 SEK

ROSÉ!

LA MERDIONALE – GRENACHE (FRANCE)

BY THE GLASS: 86 SEK • BY THE BOTTLE: 346 SEK

BUBBLES!

TORRE ORIA CAVA BRUT – BY THE GLASS: 86 SEK • BY THE BOTTLE: 349 SEK

CHAMPAGNE DE SAINT MARCEAUX – CHAMPAGNE BRUT – BY THE BOTTLE: 715 SEK

MOËT & CHANDON – CHAMPAGNE BRUT – 70 CL: 950 SEK • 1.5 L: 2,099 SEK

MOËT & CHANDON – CHAMPAGNE ROSÉ – 70 CL: 999 SEK

DOM PÉRIGNON – CHAMPAGNE BLANC – 70 CL: 3,995 SEK

ON THE WINE SHELF

RED!

LA MERDIONALE – SYRAH/MERLOT (FRANCE)
BY THE GLASS: 86 SEK • BY THE BOTTLE: 356 SEK

VALDEPALACIOS RIOJA CRIANZA
– TEMPRANILLO & GRENACHE (SPAIN, RIOJA)
BY THE GLASS: 109 SEK • BY THE BOTTLE: 462 SEK

PASQUA – VALPOLICELLA RIPASSO – CORVINA, RONDINELLA,
CORVINONE, NEGRARA (ITALY)
BY THE GLASS: 116 SEK • BY THE BOTTLE: 486 SEK

BAROLO DOCG – NEBBIOLO (ITALY)
BY THE BOTTLE: 895 SEK

AMARONE DOCG – CORVINA, RONDINELLA,
CABERNET SAUVIGNON (ITALY)
BY THE GLASS: 144 SEK • BY THE BOTTLE: 575 SEK

EDNA VALLEY VINEYARD – PINOT NOIR (USA)
BY THE GLASS: 124 SEK • BY THE BOTTLE: 495 SEK

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TO START WITH

CHOOSE FROM OUR CAREFULLY PREPARED STARTERS
FOR A PERFECT START TO YOUR EVENING

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER & GREMOLATA,
TOPPED WITH PARMESAN

LABNEH WITH ARTICHOKE – 99 SEK

GRILLED PEPPER SALSA, TOASTED BREAD,
TOPPED WITH CRUNCH & PARMESAN

CHÈVRE CHAUD – 95 SEK

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

OKONOMIYAKI WITH MISO-CURED SALMON – 108 SEK

BBQ SAUCE, PICKLED CARROT, SPRING ONION, MISO CRUNCH,
FRESH CORIANDER & WASABI MAYONNAISE

TOAST SKAGEN – 99 SEK

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

STEAK TARTARE – 112 SEK

TARTARE CREAM, CONFIT EGG YOLK, DILL-PICKLED CUCUMBER,
POTATO CHIPS, RED ONION & PECORINO

CHARCUTERIE & CHEESE FOR 2 – 199 SEK

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

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER – 159 SEK

BUTTERED NEW POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

GRATINATED CHICKEN FILLET WITH FOUR CHEESES – 185 SEK

DEEP-FRIED POTATOES, SUN-DRIED TOMATO, FETA CHEESE, FIOR DI LATTE, CREAM CHEESE, HERB WHITE WINE SAUCE, TOPPED WITH CRUNCH & PARMESAN

PORK SCHNITZEL “HOUSE STYLE” – 189 SEK

DEEP-FRIED POTATOES, TARTAR CREAM, RED WINE SAUCE, PICKLED ONION & LEMON

PIKE-PERCH FROM LAKE VÄNERN – 230 SEK

BUTTERED NEW POTATOES, SANDEFJORD SAUCE, DILL-PICKLED CUCUMBER & SOURDOUGH CRUNCH

CLUB SANDWICH – 185 SEK

HERB-BAKED CHICKEN FILLET, CRISPY BACON, MAYONNAISE, TOASTED BREAD, PICKLED ONION, TOMATO, CUCUMBER & FRENCH FRIES

CAESAR SALAD WITH CHICKEN – 179 SEK

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

CAESAR SALAD WITH PRAWNS – 185 SEK

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

CHÈVRE CHAUD – 182 SEK

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

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR INTERPRETATION OF JAPANESE STREET FOOD

OKONOMIYAKI WITH FETA CHEESE (VEGETARIAN) – 159 SEK

CRUMBLLED FETA CHEESE, BBQ SAUCE, PICKLED CARROT, PICKLED ONION, SPRING ONION, MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 159 SEK

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

OKONOMIYAKI WITH PRAWNS – 179 SEK

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

OKONOMIYAKI WITH MISO-CURED SALMON – 179 SEK

MISO-CURED SALMON, BBQ SAUCE, PICKLED CARROT, PICKLED ONION, SPRING ONION, MISO CRUNCH, FRESH CORIANDER & WASABI MAYONNAISE

PASTA

FRESH FETTUCCINE WITH PRAWNS – 199 SEK

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

MEZZE MANICHE WITH SALSICCIA & 'NDUJA – 175 SEK

HOUSE-MADE SALSICCIA, 'NDUJA, MASCARPONE, SOFRITTO SAUCE,
TOMATO, SPINACH, TOPPED WITH CRUNCH & PECORINO

MEZZE MANICHE CHICKEN AL LIMONE – 179 SEK

HERB-BAKED CHICKEN FILLET, CREAMY WHITE WINE SAUCE, LEMON,
CHILI, GARLIC, SPINACH, TOMATO, TOPPED WITH CRUNCH & PARMESAN

FRESH FETTUCCINE WITH BURRATA – 175 SEK

SOFRITTO SAUCE, CHILI, GARLIC, TOMATO, SPINACH,
TOPPED WITH CRUNCH & PARMESAN

*PASTA CAN BE REPLACED WITH GLUTEN-FREE PASTA.

FLATBREAD PIZZA

MARGHERITA (VEGETARIAN) – 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, STRAWBERRIES,
TRUFFLE HONEY, WALNUTS & PARMESAN

SHRIMP (BIANCO) – 159 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 – 159 SEK

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

CHICKEN PIZZA – 159 SEK

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

FIVE GUYS (SPICY) – 159 SEK

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

FOR THE LITTLE ONES

FOOD

MEATBALLS – 69 SEK
BUTTERED NEW POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA – 49 SEK
TOMATO SAUCE & FIOR DI LATTE

PANCAKES – 49 SEK
WITH STRAWBERRY JAM & WHIPPED CREAM

ALL OUR PASTA DISHES ARE AVAILABLE IN A CHILDREN'S PORTION – 69 SEK
SEE OUR PASTA OPTIONS EARLIER IN THE MENU

DRINKS

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

RASPBERRY SODA – 34 SEK (33 CL)

LOKA, CITRUS / NATURAL – 34 SEK (33 CL)

JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 32 SEK

SWEETS

CRÈME BRÛLÉE – 65 SEK

ETON MESS – 79 SEK

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

WHITE CHOCOLATE PANNA COTTA – 75 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

OUR OWN ICE CREAM – 65 SEK

TOPPED WITH LIME-SUGARED STRAWBERRIES & OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR VARIES

TRUFFLE – 30 SEK

FLAVOUR VARIES

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