

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 IN SKÖVDE!

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

A PITCHER OF CAVA SANGRIA – 349 SEK
WITH FLAVOURS OF 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%)

KRUSOVICE – 79 SEK (40 CL, 5.0%)

GOTLANDS BRYGGERI SITTING BULLDOG IPA – 92 SEK (40 CL, 6.4%)

IN THE FRIDGES,

BEERS ON VISIT · DAILY PRICE

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

ODD ISLAND RASPBERRY & PASSION FRUIT SOUR – 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 – 92 SEK (33 CL, 5.0%)

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

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

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

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

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

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

WISBY LAGER EKO – 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 CIDER – 72 SEK (33 CL, 4.5%)

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

BRISKA RASPBERRY & BLACKCURRANT CIDER – 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)

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

BRISKA PEAR CIDER – 49 SEK (33 CL)

NON-ALCOHOLIC SPARKLING WINE – 59 SEK (GLASS)

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)

MIND ZERO, FLAVOUR MAY VARY – 37 SEK (33 CL)

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

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

ON THE WINE SELF

WHITE!

LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC, FRANCE

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

DOMAINE LOUIS MOREAU – PETIT CHABLIS, FRANCE

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

WEINGUT JOHANNISHOF – CHARTA RIESLING, GERMANY

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

ESSENCE – RIESLING, MOSEL, GERMANY

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

WEINGUT INGRID GROISS – GRÜNER VELTLINER, WEINVIERTEL, AUSTRIA

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

ROSÉ!

LA MERIDIONALE – 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 - BY THE BOTTLE: 950 SEK (70 CL) • 2,099 SEK (1.5 L)

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

DOM PÉRIGNON – CHAMPAGNE BLANC - BY THE BOTTLE: 3,995 SEK (70 CL)

ON THE WINE SHELF

RED!

LA MERIDIONALE – 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

TO START WITH

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH
GARLIC BUTTER & GREMOLATA, 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

CHARCUTERIE & CHEESE FOR 2 – 199 SEK

3 ITALIAN CURED MEATS, 2 CHEESES, CORNICHONS, NOCELLARA OLIVES,
MARMALADE & SEED CRISPBREAD

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 BANATZKI SAUSAGE – 175 SEK
CREAMY BAKED MACARONI WITH CHEDDAR, MOZZARELLA & PARMESAN,
TOPPED WITH BANATZKI SAUSAGE, 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, 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 FRIED RED PRAWN – 179 SEK

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

GLUTEN-FREE AVAILABLE

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.

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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

CHICKEN PIZZA – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SLICED HERB-ROASTED CHICKEN, SPRING
ONION, PICKLED RED ONION, 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

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

DRINKS

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

RASPBERRY SODA – 34 SEK (33 CL)

LOKA, CITRUS / STILL – 34 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 32 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

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY

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