

# 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, CAREFULLY PREPARED FOOD IN A  
WARM AND COZY SETTING.

THAT'S EXACTLY THE FEELING WE WANT TO SHARE IN OUR LIVING  
ROOM, HERE AT HOME OF KARLSTAD.

WANT OUR SECRET TO A PERFECT EVENING?

START WITH A BOWL OF ALMONDS, OLIVES, OR CHIPS, PAIRED  
WITH A SANGRIA OR A GLASS OF CAVA.

## CHOOSE YOUR DRINK:

PITCHER OF CAVA SANGRIA – RED SANGRIA

A GLASS OF CAVA – TORRE ORIA CAVA BRUT

# HEMMA HOS.

*Karlstad*

# TO DRINK

## ON TAP:

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

## IN THE FRIDGE:

### GUEST BEERS • DAILY PRICE

- MARIESTADS EXPORT • 84 KR (50 CL, 5.3%)
- MELLERUDS EXCELLENT PILSNER • 79 KR (33 CL, 4.5%)
- DAURA DAMM (GLUTEN-FREE) • 79 KR (33 CL, 5.4%)
- GOTLANDS BRYGGERI WISBY STOUT • 89 KR (33 CL, 5.0%)
- MENABREA • 78 KR (33 CL, 4.8%)

### SOUR BEER FROM ODD ISLAND

- RASPBERRY & PASSIONFRUIT • 95 KR (33 CL, 4.2%)
- NEW CASTLE BROWN ALE • 88 KR (33 CL, 4.7%)
- A SHIP FULL OF IPA • 84 KR (33 CL, 5.8%)
- DUVEL BELGIAN STRONG BLOND • 95 KR (33 CL, 8.5%)
- BRISKA CIDER – PEAR • 69 KR (33 CL, 4.5%)
- STRONGBOW CIDER • 75 KR (33 CL, 5.0%)

## NON-ALCOHOLIC:

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

# ON THE WINE SHELF

## WHITE!

IN OUR LIVING ROOM, THE HOUSE WHITE IS FROM FRANCE:

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 89 KR • BOTTLE: 374 KR

GAROFOLI VERDICCHIO CASTELLI DI JESI CLASSICO – VERDICCHIO, ITALY

BY THE GLASS: 109 KR • BOTTLE: 459 KR

MEHRLEIN – RIESLING, GERMANY

BY THE GLASS: 122 KR • BOTTLE: 511 KR

TIERRA PALMS – CHARDONNAY, USA

BY THE GLASS: 93 KR • BOTTLE: 391 KR

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC, AUSTRIA

BY THE GLASS: 136 KR • BOTTLE: 571 KR

## ROSÉ!

LA MERDIONALE – GRENACHE, FROM FRANCE

BY THE GLASS: 89 KR • BOTTLE: 374 KR

MIRADOU ROSÉ – CARIGNAN, CALADOC, SYRAH, FRANCE

BY THE GLASS: 110 KR • BOTTLE: 464 KR

## SPARKLING!

TORRE ORIA CAVA BRUT • BY THE GLASS: 89 KR, BOTTLE: 374 KR

PICCINI PROSECCO • BY THE GLASS: 89 KR, BOTTLE: 374 KR

CRÉMANT DE BOURGOGNE BLANC DE BLANC • BOTTLE: 573 KR

PHILIPPONNAT RÉSERVE PERPÉUELLE BRUT • BOTTLE: 999 KR (70 CL)

# ON THE WINE SHELF

## RED!

IN OUR LIVING ROOM, THE HOUSE RED IS FROM FRANCE:  
LA MERDIONALE – SYRAH • BY THE GLASS: 89 KR • BOTTLE: 374 KR

BOURGOGNE PINOT NOIR CUVÉE EDME  
– PINOT NOIR • BOTTLE: 635 KR

VINEA CRIANZA – TEMPRANILLO,  
GARNACHA, SPAIN • BOTTLE: 501 KR

CÔTES DU RHÔNE GENTILHOMME  
– GRENACHE, SYRAH, MOURVÈDRE, FRANCE  
BY THE GLASS: 102 KR • BOTTLE: 432 KR

MARK WEST – PINOT NOIR, USA  
BY THE GLASS: 133 KR • BOTTLE: 562 KR

ECOLLEZIONE ORO CHIANTI RISERVA DOCG  
– SANGIOVESE, CABERNET SAUVIGNON, ITALY  
BOTTLE: 503 KR

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

TIERRA PALMS ZINFANDEL – ZINFANDEL, TEROLDEGO, PETITE SIRAH, USA  
BY THE GLASS: 93 KR • BOTTLE: 391 KR

MINERAL – CARIGNAN, GARNACHA, SPAIN  
BOTTLE: 544 KR

# TO START WITH

## GARLIC BREAD • 69 KR

GRATINATED SOURDOUGH WITH GARLIC BUTTER,  
TOPPED WITH PARMESAN

## LABANEH CREAM CHEESE WITH JALAPEÑO HEAT • 85 KR

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

## TOAST SKAGEN • 99 KR

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

## ASPARAGUS ARANCINI • 95 KR

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

## STEAK TARTARE ON FLANK STEAK • 108 KR

GRUYÈRE CREAM, BROWNEB BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,  
RAMSON OIL, ROASTED HAZELNUTS & CRISP FLATBREAD

(BREAD CAN BE MADE GLUTEN-FREE ON REQUEST)

# OUR MAIN COURSES

## MEATBALLS WITH CHUCK & PORK

(POTATOES CAN BE MADE GLUTEN-FREE) • 159 KR

MASHED POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

## HERB & PARMESAN CRUSTED CHICKEN FILLET • 185 KR

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

## PORK SCHNITZEL “HEMMA HOS STYLE” • 189 KR

FRIED POTATOES, TARRAGON CREAM, RED WINE SAUCE,  
PICKLED ONIONS & LEMON

## SEARED ARCTIC CHAR FILLET • 230 KR

DILL & LEMON-CURED, CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,  
RAMSON OIL, TOPPED WITH ROASTED HAZELNUTS & PARMESAN

## CAESAR SALAD WITH CHICKEN • 179 KR

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

## CAESAR SALAD WITH SHRIMP • 185 KR

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 KR

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

### OKONOMIYAKI WITH PORK BELLY • 159 KR

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

### OKONOMIYAKI WITH SHRIMP • 179 KR

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

### OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

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

# PASTA & RISOTTO

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

MEZZE MANICHE WITH PESTO ROSSO CHICKEN • 179 KR  
FRIED CHICKEN THIGH FILLET, CREAMY WHITE WINE SAUCE, SUN-DRIED TOMATO  
PESTO, ARTICHOKE, SPINACH, TOPPED WITH CRUNCH & PARMESAN

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

ASPARAGUS RISOTTO WITH FRIED HALLOUMI • 178 KR  
CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,  
TOPPED WITH ROASTED HAZELNUTS, RAMSON OIL & PARMESAN

(YOU CAN SWAP THE PASTA FOR GLUTEN-FREE ON REQUEST)

# FLATBREAD PIZZA

## MARGHERITA (VEG) • 139 KR

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

## CHÈVRE PIZZA (BIANCO) • 159 KR

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

## ASPARAGUS (BIANCO) • 159 KR

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

## SHRIMP (BIANCO) • 159 KR

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

## KOREAN PULLED PORK • 159 KR

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

## SALAMI SPIANATA • 159 KR

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

## FIVE GUYS (A BIT SPICY) • 159 KR

TOMATO SAUCE, FIOR DI LATTE, 'NDUJA SALAMI, WARM-SMOKED  
BACON, RED ONION, PICKLED ONION, SPRING ONION, GREMOLATA  
CREAM, CHILI MAYO & PARMESAN

# SWEETS

CRÈME BRÛLÉE • 65 KR

RHUBARB IN A GLASS • 72 KR

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

CHOCOLATE CHIP COOKIE BROWNIE • 79 KR

SERVED WITH VANILLA ICE CREAM & SOY CARAMEL SAUCE

VANILLA ICE CREAM • 63 KR

TOPPED WITH OAT CRUNCH & CHOCOLATE SAUCE

SORBET (VEGAN) • 42 KR

FLAVOR MAY VARY

TRUFFLE • 30 KR

FLAVOR MAY VARY

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# FOR THE LITTLE ONES

## FOOD

MEATBALLS • 69 KR  
MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA • 49 KR  
TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 KR  
WITH STRAWBERRY JAM & WHIPPED CREAM

## DRINKS

COCA-COLA / ZERO / FANTA / SPRITE • 32 KR (33 CL)  
RASPBERRY SODA • 32 KR (33 CL)  
LOKA, CITRUS / NATURAL • 32 KR (33 CL)  
JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 29 KR