

WELCOME,

YOU KNOW THAT FEELING WHEN YOU
DON'T WANT THE EVENING TO END?
WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, 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 KARLSTAD.**

WANT TO KNOW OUR RECIPE FOR A GREAT EVENING?
START WITH A BOWL OF ALMONDS, OLIVES OR CHIPS
TOGETHER WITH A SANGRIA OR A GLASS OF CAVA.

CHOOSE BETWEEN A PITCHER OF:

CAVA SANGRIA

RED SANGRIA

OR A GLASS OF CAVA
(TORRE ORIA CAVA BRUT)

HEMMA HOS.

Karlstad

TO DRINK

ON TAP

NORRLANDS GULD – 59 SEK (40 CL, 5.3%)
FROM THE CZECH REPUBLIC: KRUSOVICE – 82 SEK (40 CL, 5.0%)
GOTLANDS BRYGGERI SITTING BULLDOG IPA – 89 SEK (40 CL, 6.4%)

IN THE FRIDGES

GUEST BEER – DAILY PRICE

MARIESTADS EXPORT – 84 SEK (50 CL, 5.3%)
MELLERUDS EXCELLENT PILSNER – 79 SEK (33 CL, 4.7%)
METEOR BLANCHE – 89 SEK (33 CL, 4.5%)
DAURA DAMM (GLUTEN-FREE) – 79 SEK (33 CL, 5.4%)
GOTLANDS BRYGGERI WISBY STOUT – 89 SEK (33 CL, 5.0%)
MENABREA – 78 SEK (33 CL, 4.8%)
ODD ISLAND SOUR ALE, RASPBERRY PASSION – 95 SEK (33 CL, 4.2%)
NEWCASTLE BROWN ALE – 88 SEK (33 CL, 4.7%)
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

ALCOHOL-FREE IPA – 65 SEK (33 CL)
ALCOHOL-FREE LAGER – 59 SEK (33 CL)
WHITE WINE – 59 SEK
RED WINE – 59 SEK (GLASS)
SPARKLING WINE – 59 SEK (GLASS)
BRISKA PEAR CIDER – 59 SEK (33 CL)
COCA-COLA / COCA-COLA ZERO / FANTA ZERO / SPRITE ZERO – 35 SEK (33 CL)
RASPBERRY SODA – 35 SEK (33 CL)
LOKA NATURAL MINERAL WATER – 35 SEK (33 CL)
JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

ON THE WINE SHELF

WHITE!

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 89 SEK • BY THE BOTTLE: 374 SEK

GAROFOLI VERDICCHIO CASTELLI DI JESI CLASSICO – VERDICCHIO (ITALY)

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

MEHRLEIN – RIESLING (GERMANY)

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

TIERRA PALMS CHARDONNAY – CHARDONNAY (USA)

BY THE GLASS: 93 SEK • BY THE BOTTLE: 391 SEK

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC (AUSTRIA)

BY THE GLASS: 136 SEK • BY THE BOTTLE: 571 SEK

ROSÉ!

LA MERDIONALE – GRENACHE (FRANCE)

BY THE GLASS: 89 SEK • BY THE BOTTLE: 374 SEK

MIRADOU ROSÉ – CARIGNAN, CALADOC, SYRAH (FRANCE)

BY THE GLASS: 110 SEK • BY THE BOTTLE: 464 SEK

BUBBLES!

TORRE ORIA CAVA BRUT – BY THE GLASS: 89 SEK, BY THE BOTTLE: 374 SEK

PICCINI PROSECCO – BY THE GLASS: 89 SEK, BY THE BOTTLE: 374 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANCS – BY THE BOTTLE: 573 SEK

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

ON THE WINE SHELF

RED!

OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERDIONALE – SYRAH

BY THE GLASS: 89 SEK. BY THE BOTTLE: 374 SEK

BOURGOGNE PINOT NOIR CUVÉE EDME – PINOT NOIR

BY THE BOTTLE: 635 SEK

VINEA CRIANZA – TEMPRANILLO, GARNACHA (SPAIN)

BY THE BOTTLE: 501 SEK

CÔTES DU RHÔNE GENTILHOMME

– GRENACHE, SYRAH, MOURVÈDRE (FRANCE)

BY THE GLASS: 102 SEK. BY THE BOTTLE: 432 SEK

MARK WEST – PINOT NOIR (USA)

BY THE GLASS: 133 SEK. BY THE BOTTLE: 562 SEK

ECOLLEZIONE ORO CHIANTI RISERVA DOCG

– SANGIOVESE, CABERNET SAUVIGNON (ITALY)

BY THE BOTTLE: 503 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: 93 SEK. BY THE BOTTLE: 391 SEK

MINERAL – CARIGNAN, GARNACHA (SPAIN)

BY THE BOTTLE: 544 SEK

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,
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

TOAST SKAGEN – 99 SEK

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

STEAK TARTARE – 112 SEK

TARTAR CREAM, CONFIT EGG YOLK, DILL-PICKLED CUCUMBER,
RED ONION, TOPPED WITH POTATO CHIPS & PECORINO

*BREAD CAN BE MADE GLUTEN-FREE

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER
(GLUTEN-FREE MEATBALLS AVAILABLE) – 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

DILL & BUTTER BAKED COD – 230 SEK

BUTTERED NEW POTATOES, SHELLFISH SAUCE & DILL-PICKLED CUCUMBER

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

(GLUTEN-FREE BREAD AVAILABLE)

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, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 159 SEK

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

OKONOMIYAKI WITH PRAWNS – 179 SEK

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

PASTA

FRESH FETTUCCINE WITH PRAWNS – 199 SEK

SHELLFISH SAUCE, 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 SWAPPED FOR 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 & GREMOLATA CREAM

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

DRINKS

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

RASPBERRY SODA – 35 SEK (33 CL)

LOKA NATURAL – 35 SEK (33 CL)

JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 35 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

VANILLA ICE CREAM – 63 SEK

TOPPED WITH LIME-SUGARED STRAWBERRIES & OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR VARIES

TRUFFLE – 30 SEK

FLAVOUR VARIES

HH.