

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 ATMOSPHERE.

THAT'S EXACTLY THE FEELING WE WANT TO CREATE
IN OUR LIVING ROOM, HEMMA HOS KARLSTAD.

WANT TO KNOW OUR SECRET TO 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

A GLASS OF CAVA

(TORRE ORIA CAVA BRUT)

HEMMA HOS.

Karlstad

TO DRINK

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.3%)

KRUSOVICE – 82 SEK (40 CL, 5.0%)

GOTLANDS BRYGGERI SITTING BULLDOG IPA – 89 SEK (40 CL, 6.4%)

IN THE FRIDGES,

BEERS ON VISIT • DAILY PRICE

MARIESTADS EXPORT – 84 SEK (50 CL, 5.3%)

MELLERUDS UTMÄRKTA PILSNER – 79 SEK (33 CL, 4.7%)

METEOR BLANCHE – 89 SEK (33 CL, 4.5%)

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

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

MENABREA – 78 SEK (33 CL, 4.8%)

ODD ISLAND SOUR BEER, 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%)

ALCOHOL-FREE.

ALCOHOL-FREE IPA – 65 SEK (33 CL)

ALCOHOL-FREE LAGER – 59 SEK (33 CL)

WHITE WINE – 59 SEK (GLASS)

RED WINE – 59 SEK (GLASS)

BRISKA PEAR CIDER – 59 SEK (33 CL)

SPARKLING WINE – 59 SEK (GLASS)

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

RASPBERRY SODA – 35 SEK (33 CL)

LOKA, STILL – 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

ON THE WINE SHELF

WHITE!

LA MÉRIDIONALE – 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 MÉRIDIONALE – 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 BLANC BY – THE BOTTLE: 573 SEK

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

ON THE WINE SHELF

RED!

LA MÉRIDIONALE – 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

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
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 PIE WITH CHANTERELLE CREAM – 106 SEK

TOPPED WITH CRISPY OYSTER MUSHROOMS

TOAST SKAGEN – 99 SEK

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

FLANK STEAK TARTARE – 108 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

BEETROOT TARTARE (VEGETARIAN) – 85 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

PLEASE NOTE: THE BREAD CAN BE MADE GLUTEN-FREE.

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

IF YOU'RE WONDERING WHERE THE MEAT WE SERVE COMES FROM, PLEASE FEEL FREE TO ASK US!

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER

(GLUTEN-FREE MEATBALLS AVAILABLE) – 159 SEK

POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET STUFFED WITH BRIE & CURED HAM – 185 SEK

DEEP-FRIED POTATOES, TRUFFLE CREAM & RED WINE SAUCE

PORK SCHNITZEL “HEMMA HOS STYLE” – 189 SEK

DEEP-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

SLOW-BAKED BEEF CHEEK – 195 SEK

POTATO PURÉE, SMOKED PORK BELLY, APPLE, ONION & RED WINE 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 (VEGETARIAN) – 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 (VEGETARIAN) – 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, 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

OKONOMIYAKI WITH FRIED RED PRAWN – 179 SEK

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

(GLUTEN-FREE OPTION AVAILABLE)

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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 (VEGETARIAN) – 175 SEK

CREAMY RISOTTO WITH CHANTERELLES, PORCINI, BUTTON MUSHROOMS
& PORTOBELLO, TOPPED WITH FRIED OYSTER MUSHROOMS & PARMESAN

PLEASE NOTE: PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

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FLATBREAD PIZZA

MARGHERITA – 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

PRAWNS (BIANCO) – 159 SEK

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

MUSHROOM (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 & 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

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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

DRINKS

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

RASPBERRY SODA – 35 SEK (33 CL)

LOKA, STILL – 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

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SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 65 SEK

APPLE PIE PANNA COTTA – 79 SEK

CINNAMON PANNA COTTA WITH BUTTER-FRIED APPLES,
TOPPED WITH DREAM CRUNCH

PECAN & CARAMEL PIE – 79 SEK

STIRRED LINGONBERRIES FLAVOURED WITH GIN,
TOPPED WITH LIGHTLY WHIPPED CREAM

CHOCOLATE MOUSSE WITH ROASTED HAZELNUTS – 75 SEK

TOPPED WITH OLIVE OIL & FLAKY SEA SALT

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY

