

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 SETTING.
THAT'S EXACTLY THE FEELING WE WANT TO SHARE
IN OUR LIVING ROOM, **AT HOME IN GÄVLE.**

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

CHOOSE BETWEEN:
PITCHER OF CAVA SANGRIA
RED SANGRIA

A GLASS OF CAVA:
(TORRE ORIA CAVA BRUT)

HEMMA HOS.
Gävle

TO DRINK

ON TAP

NORRLANDS GULD • 59 KR (40 CL, 5.3%)
KRUŠOVICE (CZECH REPUBLIC) • 79 KR (40 CL, 5.0%)
GOTLANDS BRYGGERI SITTING BULLDOG • 89 KR (40 CL, 6.4%)

IN THE FRIDGE

GUEST BEERS • DAILY PRICE

MARIESTADS EXPORT • 84 KR (50 CL, 5.3%)
MELLERUDS ORGANIC PILSNER • 79 KR (33 CL, 4.5%)
DAURA DAMM • 82 KR (33 CL, 5.4%, GLUTEN-FREE)
MENABREA ARTE IN BOTTIGLIA • 78 KR (33 CL, 5.2%)
NEWCASTLE BROWN ALE • 79 KR (33 CL, 5.8%)
A SHIP FULL OF IPA • 79 KR (33 CL, 5.4%)
DUVEL BELGIAN STRONG BLOND • 95 KR (33 CL, 8.5%)
WISBY STOUT • 79 KR (33 CL, 5.0%)
WISBY WEISSE ORGANIC • 79 KR (50 CL, 5.2%)
ODD ISLAND RASPBERRY & PASSIONFRUIT SOUR • 95 KR (33 CL, 4.2%)
BRISKA CIDER – PEAR • 69 KR (33 CL, 4.5%)
BRISKA RIESLING PEACH • 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 (GLASS) • 59 KR
RED WINE (GLASS) • 59 KR
BRISKA CIDER PEAR • 59 KR (33 CL)
SPARKLING WINE • 69 KR (GLASS)
COCA-COLA / ZERO / FANTA / SPRITE • 35 KR (33 CL)
PINK GRAPEFRUIT SODA • 39 KR (33 CL)
RASPBERRY SODA • 35 KR (33 CL)
LOKA MINERAL WATER – 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: 79 KR • BOTTLE: 375 KR

GIESEN ESTATE – SAUVIGNON BLANC, NEW ZEALAND / MARLBOROUGH

BY THE GLASS: 85 KR • BOTTLE: 420 KR

EVEN & ODD – RIESLING, GERMANY

BY THE GLASS: 122 KR • BOTTLE: 511 KR

CECILIA BERETTA BROGNOLIGO SOAVE CLASSICO – GARGANEGA, ITALY / VENETO

BY THE GLASS: 105 KR • BOTTLE: 510 KR

CANTINA ZACCAGNINI BIANCO VINO D'ITALIA, ITALY

BY THE GLASS: 89 KR • BOTTLE: 475 KR

SECRET DE LUNÉS – VIOGNIER, FRANCE / LANGUEDOC-ROUSSILLON

BY THE GLASS: 110 KR • BOTTLE: 535 KR

GUEST WINES

ASK OUR STAFF FOR TODAY'S SELECTION.

ON THE WINE SHELF

RED!

IN OUR LIVING ROOM, THE HOUSE WINE IS FROM FRANCE:
LA MERDIONALE – SYRAH • BY THE GLASS: 79 KR • BOTTLE: 375 KR

ITINERA PRIMITIVO, ITALY / APULIA
BY THE GLASS: 95 KR • BOTTLE: 475 KR

PASQUA VALPOLICELLA RIPASSO SUPERIORE DOC, ITALY / VENETO
BY THE GLASS: 125 KR • BOTTLE: 599 KR

CONO SUR CABERNET SAUVIGNON
CARMENÈRE / SYRAH, CHILE / CENTRAL VALLEY
BY THE GLASS: 95 KR • BOTTLE: 475 KR

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

SECRET DE LUNÉS PINOT NOIR, FRANCE / LANGUEDOC-ROUSSILLON
BY THE GLASS: 145 KR • BOTTLE: 700 KR

COTO DE IMAZ RESERVA TEMPRANILLO, SPAIN / RIOJA
BY THE GLASS: 125 KR • BOTTLE: 599 KR

GUEST WINES

ASK OUR STAFF FOR TODAY'S SELECTION.

BUBBLES!

TORRE ORIA – CAVA BRUT

BY THE GLASS: 85 KR • BOTTLE: 425 KR

PROSECCO TREVISO EXTRA DRY DOC

BY THE GLASS: 85 KR • BOTTLE: 425 KR

CHAMPAGNE – PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT

995 KR (70 CL)

ROSÉ!

OUR ROSÉ (FROM FRANCE)

LA MERIDIONALE – GRENACHE

BY THE GLASS: 89 KR • BOTTLE: 374 KR

CAVASANGRIA!

CHOOSE BETWEEN RED OR WHITE WINE

PITCHER: 399 KR

HH.

TO START WITH

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

GARLIC BREAD • 69 KR

GRATINATED SOURDOUGH WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

LABNEH CREAM CHEESE WITH JALAPEÑO HEAT • 85 KR

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

CHÈVRE CHAUD • 95 KR

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

TOAST SKAGEN • 99 KR

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

OKONOMIYAKI WITH MISO-CURED SALMON • 108 KR

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

BEEF TARTARE ON FLANK STEAK • 112 KR

TARTARE CREAM, CONFIT EGG YOLK, DILL-PICKLED CUCUMBER,
SHOESTRING FRIES, RED ONION & PECORINO

*BREAD CAN BE MADE GLUTEN-FREE ON REQUEST

OUR MAIN COURSES

CLASSIC AND MODERN FLAVOURS, PREPARED WITH CARE & LOVE

MEATBALLS (CHUCK & PORK) • 159 KR

(POSSIBLE TO GET GLUTEN-FREE MEATBALLS)

BUTTERED NEW POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

HERB & PARMESAN BAKED CHICKEN FILLET • 185 KR

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

PORK SCHNITZEL “HEMMA HOS STYLE” • 189 KR

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

DILL & BUTTER-BAKED COD • 230 KR

BUTTERED NEW POTATOES, SEAFOOD SAUCE,
TOPPED WITH DILL-PICKLED CUCUMBER

CHICKEN CAESAR SALAD • 179 KR

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

SHRIMP CAESAR SALAD • 189 KR

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

CHÈVRE CHAUD • 182 KR

(CAN BE SERVED WITH GLUTEN-FREE BREAD)

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

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 MISO-CURED SALMON • 179 KR

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

PASTA & RISOTTO

THE BEST OF ITALIAN CUISINE

LINGUINE WITH RED SHRIMP • 199 KR

SEAFOOD SAUCE, CHILI, GARLIC, SPINACH, TOMATO,
TOPPED WITH HAND-PEELED SHRIMP, CRUNCH & PARMESAN

MEZZE MANICHE ALFREDO CHICKEN • 179 KR

FRIED CHICKEN THIGH FILLET, CREAMY PARMESAN SAUCE,
TOPPED WITH BASIL OIL & PARMESAN

MEZZE MANICHE WITH SALSICCIA • 175 KR

HOUSE-MADE SALSICCIA SAUCE, CHILI, TOMATO, SPINACH,
TOPPED WITH BUFFALO MOZZARELLA CREAM, CRUNCH & PECORINO

LEMON & TOMATO RISOTTO WITH FRIED HALLOUMI • 178 KR

CREAMY RISOTTO WITH MASCARPONE,
TOPPED WITH ROASTED HAZELNUTS, BASIL OIL & PARMESAN

FLATBREAD PIZZA

A LITTLE CRISPIER, A LITTLE TASTIER

MARGHERITA (VEG) • 139 KR

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

GOAT CHEESE PIZZA (BIANCO) • 159 KR

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

SHRIMP (BIANCO) • 159 KR

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

SALSICCIA • 159 KR

TOMATO SAUCE, FIOR DI LATTE, SALSICCIA, SPRING ONION,
RED ONION, CHILI MAYO & PARMESAN

SALAMI SPIANATA • 159 KR

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

CHICKEN PIZZA • 159 KR

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

FIVE GUYS (A BIT SPICY) • 159 KR

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

FOR THE LITTLE ONES

FOOD

MEATBALLS • 69 KR

BUTTERED NEW 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 • 35 KR (33 CL)

RASPBERRY SODA • 35 KR (33 CL)

LOKA MINERAL WATER – CITRUS / NATURAL • 35 KR (33 CL)

JUICE – PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 29 KR

SWEETS

CRÈME BRÛLÉE • 65 KR

“BUDAPEST – OUR HOUSE STYLE” • 72 KR

NUT MERINGUE, LIME-SUGARED STRAWBERRIES,
LIGHTLY WHIPPED CREAM & CHOCOLATE SAUCE

CHOCOLATE CHIP COOKIE BROWNIE • 79 KR

SERVED WITH VANILLA ICE CREAM & SOY CARAMEL SAUCE

VANILLA ICE CREAM • 63 KR

TOPPED WITH CHOCOLATE SAUCE & OAT CRUNCH

SORBET (VEGAN) • 42 KR

FLAVOR MAY VARY

TRUFFLE • 30 KR

FLAVOR MAY VARY

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