

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 GÄVLE.

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, 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.

Gävle

TO DRINK

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.3%)

FROM THE CZECH REPUBLIC: KRUSOVICE – 79 SEK (40 CL, 5.0%)

GOTLANDS BRYGGERI SITTING BULLDOG – 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 ORGANIC – 79 SEK (33 CL, 4.5%)

DAURA DAMM – 82 SEK (33 CL, 5.4%, GLUTEN-FREE)

MENABREA ARTE IN BOTTIGLIA – 78 SEK (33 CL, 5.2%)

NEWCASTLE BROWN ALE – 79 SEK (33 CL, 5.8%)

A SHIP FULL OF IPA – 79 SEK (33 CL, 5.4%)

DUVEL BELGIAN STRONG BLOND – 95 SEK (33 CL, 8.5%)

WISBY STOUT – 79 SEK (33 CL, 5.0%)

WISBY WEISSE ORGANIC – 79 SEK (50 CL, 5.2%)

ODD ISLAND RASPBERRY PASSION – 95 SEK (33 CL, 4.2%)

BRISKA PEAR CIDER – 69 SEK (33 CL, 4.5%)

BRISKA RIESLING PEACH – 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 – 69 SEK (GLASS)

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

PINK GRAPEFRUIT SODA – 39 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: 79 SEK • BY THE BOTTLE: 375 SEK

GIESEN ESTATE – SAUVIGNON BLANC, NEW ZEALAND / MARLBOROUGH

BY THE GLASS: 85 SEK • BY THE BOTTLE: 420 SEK

EVEN & ODD – RIESLING, GERMANY

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

CÉCILIA BERETTA BROGNOLIGO SOAVE CLASSICO

– GARGANEGA, ITALY / VENETO

BY THE GLASS: 105 SEK • BY THE BOTTLE: 510 SEK

CANTINA ZACCAGNINI BIANCO VINO D'ITALIA – ITALY

BY THE GLASS: 89 SEK • BY THE BOTTLE: 475 SEK

SECRET DE LUNÈS – VIOGNIER, FRANCE / LANGUEDOC-ROUSSILLON

BY THE GLASS: 110 SEK • BY THE BOTTLE: 535 SEK

GUEST WINES

PLEASE ASK OUR STAFF.

ON THE WINE SHELF

RED!

LA MÉRIDIONALE – SYRAH

BY THE GLASS: 79 SEK • BY THE BOTTLE: 375 SEK

ITINERA PRIMITIVO – ITALY / PUGLIA

BY THE GLASS: 95 SEK • BY THE BOTTLE: 475 SEK

PASQUA – VALPOLICELLA RIPASSO SUPERIORE DOC – ITALY / VENETO

BY THE GLASS: 125 SEK • BY THE BOTTLE: 599 SEK

CONO SUR – CABERNET SAUVIGNON,
CARMENÈRE & SYRAH – CHILE / CENTRAL VALLEY

BY THE GLASS: 95 SEK • BY THE BOTTLE: 475 SEK

ROBERTO SAROTTO LANGHE NEBBIOLO DOC – NEBBIOLO, ITALY

BY THE GLASS: 126 SEK • BY THE BOTTLE: 529 SEK

SECRET DE LUNÈS – PINOT NOIR – FRANCE / LANGUEDOC-ROUSSILLON

BY THE GLASS: 145 SEK • BY THE BOTTLE: 700 SEK

COTO DE IMAZ RESERVA – TEMPRANILLO – SPAIN / RIOJA

BY THE GLASS: 125 SEK • BY THE BOTTLE: 599 SEK

GUEST WINES

PLEASE ASK OUR STAFF.

BUBBLES!

TORRE ORIA – CAVA BRUT

BY THE GLASS: 85 SEK • BY THE BOTTLE: 425 SEK

PROSECCO TREVISO EXTRA DRY DOC

BY THE GLASS: 85 SEK • BY THE BOTTLE: 425 SEK

CHAMPAGNE – PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT

995 SEK (70 CL)

ROSÉ!

LA MÉRIDIONALE – GRENACHE

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

CAVASANGRIA!

CHOOSE BETWEEN RED OR WHITE WINE

PITCHER: 399 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.

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER
(GLUTEN-FREE MEATBALLS AVAILABLE) – 159 SEK
POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET FILLED 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

CHUCK STEAK CHILI – 189 SEK
SERVED WITH DEEP-FRIED POTATOES & PICKLED RED ONION,
TOPPED WITH JALAPEÑO FLAKES, CRÈME FRAÎCHE, CRUNCH & HERB OIL

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

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)

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, CRISPY OYSTER MUSHROOMS & PARMESAN

MUSHROOM RISOTTO WITH CRISPY OYSTER MUSHROOMS (VEGETARIAN) – 175 SEK

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

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

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

CHICKEN PIZZA – 159 SEK

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

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
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 – 32 SEK (33 CL)

RASPBERRY SODA – 32 SEK (33 CL)

LOKA, CITRUS / NATURAL – 32 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 29 SEK

SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 65 SEK

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

CHEESE PLATE WITH MARMALADE & SEED CRISPBREAD – 95 SEK

THREE CHEESES WITH A SELECTION OF MARMALADE CHOSEN BY THE KITCHEN

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY

