

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T
WANT THE EVENING TO END?
WHEN YOU GET TO RAISE A GLASS WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED
FOOD IN A WARM AND COZY ATMOSPHERE.

THAT'S EXACTLY THE FEELING WE WANT TO CREATE IN OUR
LIVING ROOM, **AT HOME IN ÖSTERSUND.**

WOULD YOU LIKE TO KNOW OUR TIP FOR A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CHIPS TOGETHER WITH
A SANGRIA OR A GLASS OF CAVA.

SANGRIA • 415 KR
(CAVA, RED OR WHITE WINE)

CAVA • GLASS: 92 KR • BOTTLE: 455 KR
DELAPIERRE BRUT TRADICIÓN – CAVA

HEMMA HOS.
Östersund

TO DRINK

ON TAP,

NORRLANDS GULD • 59 KR (40 CL, 5.0%)

FROM THE CZECH REPUBLIC: KRUSOVICE • 82 KR (40 CL, 5.0%)

IN THE FRIDGES WE HAVE,

SIMON'S BEER TIP: FJÄLLEN PALE ALE FROM ÅRE BRYGGCOMPAGNI
FRUITY, HOPPY AROMA WITH A CLEAR BITTERNESS • 92 KR (33 CL, 4.8%)

JÄMTLANDS BÄRNSTEN • 88 KR (33 CL, 5%)

JÄMTLANDS IPA • 88 KR (33 CL, 5.5%)

COMMUNITY BEER PILSNER • 89 KR (33 CL, 5%)

COMMUNITY BEER IPA • 89 KR (33 CL, 6%)

HAZY BULLDOG APA • 84 KR (33 CL, 5.7%)

DURA DAMM GLUTEN-FREE • 82 KR (33 CL, 5.4%)

WISBY STOUT • 87 KR (33 CL, 5%)

WISBY WEISSE • 93 KR (0.5 L, 5.2%)

ODD ISLAND RASPBERRY PASSION SOUR ALE • 92 KR (33 CL, 4.2%)

BRISKA PEAR CIDER • 76 KR (33 CL, 4.5%)

BRISKA RIESLING PEACH • 72 KR (33 CL, 4.5%)

STRONGBOW – ENGLISH DRY APPLE CIDER • 82 KR (33 CL, 5%)

GALIPETTE – FRENCH APPLE CIDER FROM NORMANDY • 92 KR (33 CL, 4.5%)

NON-ALCOHOLIC

A SHIP FULL OF IPA • 65 KR (33 CL)

NORRA VÅNGA LIGHT LAGER • 62 KR (33 CL)

MIKKELLER DRINKIN' IN THE SUN WHEAT BEER • 72 KR (33 CL)

TOMORROW BREWING UNFILTERED • 68 KR (33 CL)

NON-ALCOHOLIC WHITE WINE (VARIOUS TYPES) • 82 KR

NON-ALCOHOLIC RED WINE (VARIOUS TYPES) • 82 KR

NON-ALCOHOLIC SPARKLING WINE (VARIOUS TYPES) • 85 KR

BRISKA PEAR CIDER • 67 KR (33 CL)

COCA-COLA / COKE ZERO / FANTA / SPRITE • 36 KR (33 CL)

LOKA, CITRUS / NATURAL, LIGHT BEER • 36 KR (33 CL)

KIVIKS LEMONADE, LEMON • 42 KR

KIVIKS APPLE JUICE • 42 KR

THOMAS HENRY GINGER BEER • 42 KR

THOMAS HENRY PINK GRAPE SODA • 42 KR

SPARKLING!

DELAPIERRE BRUT TRADICIÓN – CAVA

BY THE GLASS: 87 KR • BY THE BOTTLE: 425 KR

PROSECCO TREVISO EXTRA DRY DOC

BY THE GLASS: 87 KR • BY THE BOTTLE: 425 KR

CRÉMANT DE BOURGOGNE BLANC DE BLANC BRUT

BY THE GLASS: 138 KR • BY THE BOTTLE: 690 KR

PHILIPPONAT ROYALE RÉSERVE BRUT

BY THE BOTTLE: 998 KR

ROSÉ!

LA MERDIONALE – GRENACHE

BY THE GLASS: 87 KR • BY THE BOTTLE: 399 KR

LYV ROSÉ – CINSAULT

BY THE GLASS: 95 KR • BY THE BOTTLE: 435 KR

HH.

ON THE WINE SHELF

WHITE!

“SOFIE'S WINE TIP” – MON P'TIT PITHON BLANC (ORGANIC)
GRENACHE BLANC / MACABEU. FRESH AND LIVELY WHITE WINE WITH
NOTES OF CITRUS, GREEN APPLE, AND MINERALS. DRY WITH A CRISP ACIDITY.
PERFECT WITH FISH AND SEAFOOD OR AS AN APERITIF.
BY THE GLASS: 130 KR • BY THE BOTTLE: 620 KR

IN OUR LIVING ROOM, THE HOUSE WINES FROM FRANCE:
LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC
BY THE GLASS: 87 KR • BY THE BOTTLE: 399 KR

PERLAGE – PINOT GRIGIO
BY THE GLASS: 95 KR • BY THE BOTTLE: 445 KR

MEHRLEIN – RIESLING DRY
BY THE GLASS: 125 KR • BY THE BOTTLE: 599 KR

GRÜNER VELTLINER WEINVIERTEL (ORGANIC) – GRÜNER VELTLINER
BY THE GLASS: 129 KR • BY THE BOTTLE: 605 KR

SECRET DE LUNÈS (ORGANIC) – CHARDONNAY
BY THE GLASS: 135 KR • BY THE BOTTLE: 605 KR

WALTER RIESLING TROCKEN MOSEL
BY THE GLASS: 129 KR • BY THE BOTTLE: 605 KR

SOMETIMES WE HAVE OTHER FUN WINES IN THE FRIDGE – FEEL FREE TO ASK IF YOU'RE CURIOUS!

ON THE WINE SHELF

RED!

DENNIS' WINE TIP – MICHEL GUIGNIER BEAUJOLAIS – GAMAY

A CLEAN AND ELEGANT BEAUJOLAIS WITH LIGHT MINERAL NOTES AND GENEROUS FRUIT.

BY THE BOTTLE: 695 KR

IN OUR LIVING ROOM, THE HOUSE WINE FROM FRANCE:

LA MERDIONALE – SYRAH

BY THE GLASS: 87 KR • BY THE BOTTLE: 399 KR

BOUSQUET ORGANIC – CABERNET SAUVIGNON

BY THE GLASS: 92 KR • BY THE BOTTLE: 455 KR

PERLAGE BORGO ROSSO – SANGIOVESE / MONTEPULCIANO

BY THE GLASS: 95 KR • BY THE BOTTLE: 465 KR

PICCINI MEMORO ROSSO – MERLOT

BY THE GLASS: 125 KR • BY THE BOTTLE: 620 KR

PICCINI MEMORO ROSSO – MERLOT (1.5 L) • 998 KR

WEINGUT WALTER – MOSEL – SPÄTBURGUNDER

BY THE GLASS: 129 KR • BY THE BOTTLE: 625 KR

ROBERTO SAROTTO BARBERA D'ASTI DOCG – BARBERA

BY THE GLASS: 135 KR • BY THE BOTTLE: 665 KR

DIWALD VOM LÖSS 2022 – ZWEIGELT

BY THE GLASS: 135 KR • BY THE BOTTLE: 665 KR

DOMAIN BOISSON – CÔTES DU RHÔNE

BY THE BOTTLE: 655 KR

TO START WITH

GARLIC BREAD • 69 KR

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

BURRATA ON PUTTANESCA BUTTER-GRATINATED MINI PINSA • 99 KR

RAMS' GARLIC DRESSED SALAD, ROASTED HAZELNUTS,
TOPPED WITH BALSAMIC

TOAST SKAGEN • 99 KR

FRIED TOAST BREAD 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

BEEF TARTARE ON FLANK STEAK • 108 KR

GRUYÈRE CREAM, BROWNEB BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,
RAMS' GARLIC OIL, ROASTED HAZELNUTS & CRISPY FLATBREAD

CHARCUTERIE & CHEESE FOR 2 • 199 KR

3 CHARCUTERIE MEATS, 2 CHEESES, CORNICHONS,
NOCELLARA OLIVES, MARMALADE & SEED CRACKERS

(GLUTEN-FREE BREAD AVAILABLE ON REQUEST)

OUR MAIN COURSES

MEATBALLS WITH CHUCK & PORK

(GLUTEN-FREE MEATBALLS AVAILABLE) • 159 KR

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

CHÈVRE-GRATINATED CHICKEN FILLET • 185 KR

ROASTED ROOT VEGETABLES, CHÈVRE, CREAM CHEESE,
KATAIFI CRISP, PISTACHIOS & GASTRIQUE SAUCE

PORK SCHNITZEL “AT HOME STYLE” • 189 KR

FRIED POTATOES, WARM BUTTER BÉARNAISE,
RED WINE SAUCE, PICKLED ONIONS & LEMON

SEARED LANDÖ ARCTIC CHAR • 230 KR

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

CAESAR SALAD WITH CHICKEN • 179 KR

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

CAESAR SALAD WITH PRAWNS • 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, PICKLED RED ONION,
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 SHRIMPS • 179 KR

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

OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

OVERNIGHT-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 ALFREDO WITH CHICKEN • 179 KR
FRIED CHICKEN THIGH FILLET, CREAMY PARMESAN SAUCE,
TOPPED WITH BASIL OIL & PARMESAN

EGG NOODLES WITH KOREAN PULLED PORK & SOY-PICKLED EGG • 179 KR
RICH AND SPICY BROTH, WOKED 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, RAMS' GARLIC OIL & PARMESAN

(GLUTEN-FREE PASTA AVAILABLE 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

FIVE CHEESE (BIANCO) • 159 KR

MASCARPONE CREAM, FIOR DI LATTE, BUFFALO MOZZARELLA,
SKÄRVÅNGES ÄDLA CHEESE, BASIL OIL & 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 MAYONNAISE,
SPRING ONION & MISO CRUNCH

SALAMI SPIANATA • 159 KR

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

FIVE GUYS (A BIT SPICIER) • 159 KR

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

FOR THE LITTLE ONES

FOOD

MEATBALLS • 69 KR
MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 KR
TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 KR
WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / COKE 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

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 MUD CAKE • 79 KR

WITH VANILLA ICE CREAM AND SOY CARAMEL SAUCE

OUR HOMEMADE LINGONBERRY ICE CREAM • 65 KR

WITH OAT CRUNCH

SORBET (VEGAN) • 42 KR

IN A FLAVOR THAT MAY VARY

TRUFFLE • 30 KR

IN A FLAVOR THAT MAY VARY

COFFEE & COFFEE DRINKS

TEA • 29 KR

COFFEE • 29 KR

CAPPUCCINO • 45 KR

ESPRESSO • SINGLE 32 KR, DOUBLE 35 KR

ESPRESSO MARTINI • 135 KR (5 CL)

KAFFE KARLSSON • 135 KR (5 CL)

BAILEYS COFFEE • 135 KR (5 CL)

IRISH COFFEE • 135 KR (5 CL)

SPANISH COFFEE • 135 KR (5 CL)

FRANGELICO HOT SHOT • 89 KR

HOT SHOT • 89 KR

* A CLASSIC FOR MANY IS AN AVEC WITH THEIR COFFEE.
JUST ASK THE STAFF AND THEY'LL ARRANGE IT FOR YOU.