

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T
WANT THE EVENING TO END?

WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,
EAT WELL-PREPARED FOOD IN A WARM AND COZY ATMOSPHERE.

THAT IS EXACTLY THE FEELING WE WANT TO
CREATE IN OUR LIVING ROOM HERE IN ÖSTERSUND!

DO YOU WANT TO KNOW OUR SECRET FOR A GREAT EVENING?

START WITH A TOAST OF NUTS, OLIVES OR CHIPS
TOGETHER WITH A SANGRIA OR A GLASS OF CAVA.

SANGRIA – 415 SEK

(WITH CAVA, RED OR WHITE WINE)

CAVA – BY THE GLASS: 87 SEK. BY THE BOTTLE: 425 SEK

(DELAPIERRE BRUT TRADICIÓN – CAVA)

BRUT – BY THE GLASS: 138 SEK. BY THE BOTTLE: 690 SEK

(CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT – BRUT)

HEMMA HOS.

Östersund

TO DRINK

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.0%)

FROM THE CZECH REPUBLIC: KRUSOVICE – 82 SEK (40 CL, 5.0%)

GUEST TAP – ASK THE STAFF

IN THE FRIDGES,

SIMON'S BEER TIP: FJÄLLEN PALE ALE FROM ÅRE BRYGGCOMPAGNI
FRUITY, HOP-AROMATIC WITH DISTINCT BITTERNESS. – 92 SEK (33 CL, 4.8%)

JÄMTLANDS BÄRNSTEN – 88 SEK (33 CL, 5%)

JÄMTLANDS IPA – 88 SEK (33 CL, 5.5%)

COMMUNITY BEER PILSNER – 89 SEK (33 CL, 5%)

COMMUNITY BEER IPA – 89 SEK (33 CL, 6%)

HAZY BULLDOG APA – 84 SEK (33 CL, 5.7%)

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

WISBY STOUT – 87 SEK (33 CL, 5%)

WISBY WEISSE – 93 SEK (0.5 L, 5.2%)

ODD ISLAND RASPBERRY PASSION SOUR ALE – 92 SEK (33 CL, 4.2%)

BRISKA PEAR CIDER – 76 SEK (33 CL, 4.5%)

BRISKA RIESLING PEACH – 76 SEK (33 CL, 4.5%)

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

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

NON-ALCOHOLIC

A SHIP FULL OF IPA – 67 SEK (33 CL)

NORRA VÄNGA LIGHT LAGER – 65 SEK (33 CL)

MIKKELLER "DRINKIN' IN THE SUN" WHEAT BEER – 75 SEK (33 CL)

TOMORROW BREWING UNFILTERED – 72 SEK (33 CL)

ALCOHOL-FREE WHITE WINE (VARIOUS) – 85 SEK

ALCOHOL-FREE RED WINE (VARIOUS) – 85 SEK

ALCOHOL-FREE SPARKLING WINE (VARIOUS) – 85 SEK

BRISKA PEAR CIDER – 67 SEK (33 CL)

COCA-COLA / COCA-COLA ZERO / FANTA ZERO / SPRITE ZERO – 36 SEK (33 CL)

ÅRE SODA LEMON / ELDERFLOWER – 47 SEK (33 CL)

KIVIKS LEMONADE (LEMON) – 42 SEK

KIVIKS APPLE MUST – 42 SEK

THOMAS HENRY GINGER BEER – 45 SEK

THOMAS HENRY PINK GRAPEFRUIT SODA – 45 SEK

BUBBLES!

DELAPIERRE BRUT TRADICIÓN – CAVA
BY THE GLASS: 87 SEK. BY THE BOTTLE: 425 SEK

PROSECCO TREVISO EXTRA DRY DOC
BY THE GLASS: 87 SEK. BY THE BOTTLE: 425 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANCS BRUT
BY THE GLASS: 138 SEK. BY THE BOTTLE: 690 SEK

PHILIPPONNAT ROYALE RÉSERVE BRUT
BY THE BOTTLE: 998 SEK

ROSÉ!

LA MERDIONALE – GRENACHE
BY THE GLASS: 87 SEK. BY THE BOTTLE: 399 SEK

ART DE FRANCE – CINSULT
BY THE GLASS: 95 SEK. BY THE BOTTLE: 435 SEK

ON THE WINE SHELF

WHITE!

“SOFIE’S WINE TIPS” – MON P’TIT PITHON BLANC (ORGANIC)
GRENACHE BLANC / MACABEU.

A FRESH AND LIVELY WHITE WINE WITH NOTES OF CITRUS,
GREEN APPLE AND MINERALS. DRY WITH BRIGHT ACIDITY.
PERFECT WITH FISH AND SEAFOOD OR AS AN EASY DRINKING SOCIAL WINE.
BY THE GLASS: 130 SEK. BY THE BOTTLE: 620 SEK

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

PERLAGE – PINOT GRIGIO
BY THE GLASS: 95 SEK. BY THE BOTTLE: 445 SEK

MEHRLEIN – RIESLING DRY
BY THE GLASS: 125 SEK. BY THE BOTTLE: 599 SEK

GRÜNER VELTLINER WEINVIERTEL (ORGANIC) – GRÜNER VELTLINER
BY THE GLASS: 129 SEK. BY THE BOTTLE: 605 SEK

SECRET DE LUNÈS (ORGANIC) – CHARDONNAY
BY THE GLASS: 135 SEK. BY THE BOTTLE: 615 SEK

WALTER RIESLING MOSEL (A HIT WITH OKONOMIYAKI!)
BY THE GLASS: 129 SEK. BY THE BOTTLE: 606 SEK

SOMETIMES WE HAVE OTHER FUN BOTTLES 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,
REFINED MINERALITY AND GENEROUS FRUIT.

BY THE BOTTLE: 695 SEK

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERDIONALE – SYRAH

BY THE GLASS: 87 SEK. BY THE BOTTLE: 399 SEK

BOUSQUET ORGANIC CABERNET SAUVIGNON

BY THE GLASS: 92 SEK. BY THE BOTTLE: 455 SEK

PERLAGE BORGO ROSSO – SANGIOVESE / MONTEPULCIANO

BY THE GLASS: 95 SEK. BY THE BOTTLE: 465 SEK

PICCINI MEMORO ROSSO – MERLOT

BY THE GLASS: 125 SEK. BY THE BOTTLE: 620 SEK

PICCINI MEMORO ROSSO – MERLOT (1.5 L) – 998 SEK

WEINGUT WALTER – MOSEL – SPÄTBURGUNDER

BY THE GLASS: 129 SEK. BY THE BOTTLE: 625 SEK

ROBERTO SAROTTO BARBERA D'ASTI DOCG – BARBERA

BY THE GLASS: 135 SEK. BY THE BOTTLE: 665 SEK

DIWALD VOM LÖSS 2022 – ZWEIFELT

BY THE GLASS: 135 SEK. BY THE BOTTLE: 665 SEK

DOMAINE BOISSON CÔTES DU RHÔNE

BY THE BOTTLE: 655 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,
POTATO CHIPS, RED ONION & PECORINO

CHARCUTERIE & CHEESE FOR 2 – 199 SEK

3 CHARCUTERIES, 2 CHEESES, CORNICHONS, OLIVES,
MARMALADE & SEED CRISPBREADKE

* BREAD CAN BE MADE GLUTEN-FREE

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER – 159 SEK
(GLUTEN-FREE MEATBALLS AVAILABLE)

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

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 BREAST, 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 SUBSTITUTED WITH 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

FIVE CHEESES (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, BUFFALO MOZZARELLA,
SKÄRVÅNGEN AGED CHEESE, BASIL OIL & PARMESAN

SALSICCIA & 'NDUJA – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SALSICCIA, 'NDUJA, SPRING ONION,
RED ONION, CHILI MAYONNAISE & PARMESAN

SHRIMP (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, HAND-PEELED SHRIMP,
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

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 / SPRITE – 32 SEK (33 CL)

RASPBERRY SODA – 32 SEK (33 CL)

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

JUICE: PASSIONFRUIT / APPLE / ORANGE / CRANBERRY – 29 SEK

SWEETS

CRÈME BRÛLÉE – 65 SEK

ETON MESS – 79 SEK

MERINGUE, STRAWBERRIES, VANILLA ICE CREAM,
CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

WHITE CHOCOLATE PANNA COTTA – 75 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

OUR OWN STRAWBERRY & WILD STRAWBERRY ICE CREAM – 65 SEK
WITH OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR VARIES

TRUFFLE – 30 SEK

FLAVOUR VARIES

COFFEE & COFFEE DRINKS

TE – 29 SEK

COFFEE – 29 SEK

CAPPUCCINO – 45 SEK

ESPRESSO – SINGLE 32 SEK, DOUBLE 35 SEK

ESPRESSO MARTINI – 135 SEK (5 CL)

KAFFE KARLSSON – 135 SEK (5 CL)

KAFFE BAILEYS – 135 SEK (5 CL)

IRISH COFFEE – 135 SEK (5 CL)

SPANISH COFFEE – 135 SEK (5 CL)

FRANGELICO HOT SHOT – 89 SEK

HOT SHOT – 89 SEK

A CLASSIC CHOICE FOR MANY IS A LIQUEUR (AVEC) WITH COFFEE.
JUST TALK TO THE STAFF AND THEY WILL ARRANGE IT FOR YOU.