

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 SETTING.

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

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

SANGRIA • 435 SEK

CAVA, RED OR WHITE WINE

CAVA • 87 SEK PER GLASS / 425 SEK PER BOTTLE

DELAPIERRE BRUT TRADICIÓN – CAVA

BRUT • 138 SEK PER GLASS / 690 SEK PER BOTTLE

CRÉMANT DE BOURGOGNE BLANC DE BLANC – BRUT

HEMMA HOS.
Östersund

DRINKS

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.0%)

KRUSOVICE – 82 SEK (40 CL, 5.0%)

GUEST DRAFT – ASK OUR STAFF

IN THE FRIDGES,

“ALVA’S BEER TIP” FJÄLLEN PALE ALE – ÅRE BRYGGCOMPAGNIE
FRUITY, HOP-FORWARD WITH A DISTINCT BITTERNESS • 92 SEK (33 CL, 4.8%)

SURJÄMTE – SVARTBERGET

GREAT WITH OKONOMIYAKI • 95 SEK (33 CL, 4.5%)

JÄMTLANDS BÄRNSTEN • 88 SEK (33 CL, 5.0%)

JÄMTLANDS IPA • 88 SEK (33 CL, 5.5%)

COMMUNITY BEER PILSNER • 89 SEK (33 CL, 5.0%)

COMMUNITY BEER IPA • 89 SEK (33 CL, 6.0%)

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

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

WISBY STOUT • 87 SEK (33 CL, 5.0%)

WISBY WEISSE • 93 SEK (50 CL, 5.2%)

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

BRISKA RIESLING & PEACH CIDER • 76 SEK (33 CL, 4.5%)

STRONGBOW – ENGLISH DRY APPLE CIDER • 82 SEK (33 CL, 5.0%)

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

NON-ALCOHOLIC,

A SHIP FULL OF IPA • 67 SEK (33 CL)

NORRA VÅNGA LJUS LAGER • 65 SEK (33 CL)

MIKKELLER DRINKIN’ IN THE SUN – WHEAT BEER • 75 SEK (33 CL)

TOMORROW BREWING – UNFILTERED • 72 SEK (33 CL)

NON-ALCOHOLIC WHITE WINE – VARYING SELECTION • 85 SEK

NON-ALCOHOLIC RED WINE – VARYING SELECTION • 85 SEK

NON-ALCOHOLIC SPARKLING WINE – VARYING SELECTION • 85 SEK

BRISKA PEAR CIDER • 67 SEK (33 CL)

COCA-COLA / ZERO / SPRITE ZERO / FANTA 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 BLANC 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 SELF

WHITE!

“JULIA’S WINE TIP”

MASSERIA BORGO DEI TRULLI – CHARDONNAY, ITALY

RICH, SMOOTH AND WELL-STRUCTURED CHARDONNAY WITH NOTES OF BUTTER,
TOASTED OAK, PEACH AND APPLE

BY THE GLASS: 135 SEK • BY THE BOTTLE: 675 SEK

IN OUR LIVING ROOM, THE HOUSE WINE IS FROM FRANCE

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 – DRY RIESLING

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

GRÜNER VELTLINER WEINVIERTEL EKO – GRÜNER VELTLINER

BY THE GLASS: 129 SEK • BY THE BOTTLE: 605 SEK

WALTER RIESLING – MOSEL

A GREAT MATCH FOR DISHES WITH A LITTLE HEAT!

BY THE GLASS: 129 SEK • BY THE BOTTLE: 606 SEK

LURTON – SAUVIGNON BLANC, BORDEAUX

BY THE GLASS: 135 SEK • BY THE BOTTLE: 675 SEK

SOMETIMES WE HAVE SOMETHING ELSE FUN IN THE FRIDGE – ASK US IF YOU’RE CURIOUS!

ON THE WINE SELF

RED!

“DENNIS’ WINE TIP”

MICHEL GUIGNIER BEAUJOLAIS – GAMAY

A PURE AND ELEGANT BEAUJOLAIS WITH LIGHT, REFINED MINERALITY AND GENEROUS FRUIT
BY THE BOTTLE: 695 SEK

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

MASTI FRESCARIPA BARDOLINO CLASSICO

PERFECT WITH PASTA OR PIZZA!

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

BODEGAS JALÓN RIOJA CRIANZA – TEMPRANILLO

BY THE GLASS: 135 SEK • BY THE BOTTLE: 665 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 CHÈVRE TOAST, DRESSED SALAD,
TOPPED WITH ROASTED WALNUTS & CRISPY SMOKED PORK BELLY

VÄSTERBOTTEN CHEESE TART 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

BEEF TARTARE WITH FLANK STEAK – 108 SEK

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

BEETROOT TARTARE (VEG) – 85 SEK

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

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

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

IF YOU WOULD LIKE TO KNOW WHERE THE MEAT WE SERVE COMES FROM, PLEASE FEEL FREE TO ASK US!

OUR MAIN COURSES

MEATBALLS WITH BEEF CHUCK & PORK NECK
(GLUTEN-FREE MEATBALLS AVAILABLE) – 159 SEK
SERVED WITH POTATO PURÉE, CREAM SAUCE,
PICKLED CUCUMBER & SWEET-TART LINGONBERRIES

CHICKEN FILLET STUFFED WITH BRIE & AIR-DRIED HAM – 185 SEK
FRIED POTATOES, TRUFFLE CREAM & RED WINE SAUCE

HEMMA HOS-STYLE PORK SCHNITZEL – 189 SEK
FRIED POTATOES, CAFÉ DE PARIS SAUCE, RED WINE SAUCE & PICKLED RED ONION

LEMON-SCENTED FISH & SEAFOOD STEW – 230 SEK
SALMON, HADDOCK & PRAWNS, POMMES DAUPHINE, LOBSTER SAUCE,
FENNEL, CARROT & LEEK, TOPPED WITH FRIED RED PRAWN & CHILI AIOLI

CREAMY VENISON STEW – 199 SEK
POTATO PURÉE, CHANTERELLES, ROOT VEGETABLES & SWEET-TART LINGONBERRIES

CURRYWURST IN A BUN FROM SLAKTAR'N IN ÖSTERSUND – 169 SEK
FRIED POTATOES, FERMENTED CABBAGE & RED ONION,
TOPPED WITH CRISPY FRIED ONIONS & HEMMA HOS CURRY SAUCE

CHÈVRE CHAUD (VEG) – 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 (VEG) – 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

AVAILABLE GLUTEN-FREE.

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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

CACIO E PEPE RAVIOLI WITH 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 (VEG) – 175 SEK

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

PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

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FLATBREAD PIZZA

MARGHERITA (VEG) – 139 SEK

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

CHÈVRE PIZZA (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, CHÈVRE, RED ONION MARMALADE,
TRUFFLE HONEY, WALNUTS & PARMESAN

FIVE CHEESE (BIANCO) – 159 SEK

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

MUSHROOM (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, OYSTER MUSHROOMS,
PORTOBELLO & BUTTON MUSHROOMS, SPRING ONION,
GREMOLATA CREAM & PARMESAN

PRAWNS (BIANCO) – 159 SEK

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

SALAMI SPIANATA – 159 SEK

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

FEM GUBBAR – 159 SEK

A LITTLE SPICY

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

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

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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

DRINK

COCA-COLA / ZERO / FANTA / SPRITE • 32 SEK (33 CL)

RASPBERRY SODA • 32 SEK (33 CL)

LOKA – CITRUS / STILL • 32 SEK (33 CL)

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

KEY LIME PIE WITH ITALIAN MERINGUE – 79 SEK

TOPPED WITH RASPBERRY CRUNCH

CHOCOLATE MOUSSE WITH ROASTED PECANS – 75 SEK

TOPPED WITH OLIVE OIL & FLAKY SALT

OUR HOMEMADE CLODBERRY & TONKA BEAN ICE CREAM – 65 SEK

SERVED WITH DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR MAY VARY

COFFEE & COFFEE DRINKS

TEA • 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 FOR MANY IS AN AFTER-DINNER DRINK WITH THEIR COFFEE.

JUST ASK OUR STAFF AND THEY'LL BE HAPPY TO HELP.