

WELCOME,

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

THAT IS EXACTLY THE FEELING WE WANT TO CREATE IN OUR
LIVING ROOM, **HERE AT HOME IN NORRKÖPING!**

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

SANGRIA – PITCHER
(CAVA / WHITE / RED)

A GLASS OF BUBBLES
(CAVA DELAPIERRE – CAVA BRUT)

HEMMA HOS.

Växjö

DRINKS

ON TAP,

NORRLANDS GULD – 59 SEK (40 CL, 5.0%)
FROM THE CZECH REPUBLIC: KRUSOVICE – 79 SEK (40 CL, 5.0%)
GOTLANDS BRYGGERT SITTING BULLDOG IPA – 89 SEK (40 CL, 6.4%)

IN THE FRIDGES

GUEST BEER – DAILY PRICE

MARIESTADS EXPORT – 89 SEK (50 CL, 5.3%)
DAURA DAMM (GLUTEN-FREE) – 82 SEK (33 CL, 5.4%)
MELLERUDS EXCELLENT ORGANIC PILSNER – 79 SEK (33 CL, 4.5%)
MENABREA – ARTE IN BOTTIGLIA – 85 SEK (33 CL, 5.2%)
A SHIP FULL OF IPA – 79 SEK (33 CL, 5.8%)
MOON TRIP IPA • 79KR (33CL, 5,4%)
WISBY STOUT – 79 SEK (33 CL, 5.0%)
SCHWEIGER WEISSE • 85KR (50CL, 5,3%)
ODD ISLAND RASPBERRY PASSION – 95 SEK (33 CL, 4.2%)
BRISKA CIDER RASPBERRY/BLACKCURRANT – 69 SEK (33 CL, 4.5%)
BRISKA RIESLING PEACH – 69 SEK (33 CL, 4.5%)

PERFECT WITH DESSERT

MUSCAT DE RIVESALTES ORGANIC – FRANCE – 95 SEK (6 CL)
KRANEMANN ESTATE TAWNY PORT – PORTUGAL, DOURO – 95 SEK (6 CL)

NON-ALCOHOLIC

ALCOHOL-FREE IPA – 65 SEK (33 CL)
ALCOHOL-FREE LAGER – 59 SEK (33 CL)
WHITE WINE – 65 SEK (BOTTLE)
RED WINE – 65 SEK (BOTTLE)
CIDER – 59 SEK (33 CL)
SPARKLING WINE – 69 SEK (BOTTLE)
COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE – 39 SEK (33 CL)
PINK GRAPEFRUIT SODA – 39 SEK (27 CL)
RASPBERRY SODA – 39 SEK (33 CL)
LOKA (CITRUS / NATURAL) – 39 SEK (33 CL)
JUICE (APPLE / ORANGE) – 35 SEK

ON THE WINE SHELF

BUBBLES!

CAVA DELAPIERRE BRUT – MACABEO, XAREL-LO, PARELLADA (SPAIN)

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

GUEST SPARKLING WINE – DAILY PRICE

CHAMPAGNE DE SANT – MARCEAUX BRUT

– PINOT NOIR, PINOT MEUNIER, CHARDONNAY, FRANCE

BY THE GLASS: 899KR

ROSÉ

SANTIAGO VV – TOURIGA NACIONAL (PORTUGAL / VINHO VERDE)

BY THE GLASS: 95 SEK • BY THE BOTTLE: 485 SEK

CHAVIN ROSÉ – GRENACHE NOIR, CINSULT, SYRAH
(FRANCE / MÉDITERRANÉE)

BY THE GLASS: 105 SEK • BY THE BOTTLE: 499 SEK

SANGRIA

CHOOSE BETWEEN CAVA, WHITE OR RED

HALF PITCHER – 200 SEK

FULL PITCHER – 365 SEK

ON THE WINE SHELF

WHITE!

IN OUR LIVING ROOM THE HOUSE WINES FROM FRANCE ARE:

LA MERIDIONALE – CHARDONNAY / SAUVIGNON BLANC
(FRANCE, LANGUEDOC-ROUSSILLON)

BY THE GLASS: 80 SEK • BY THE BOTTLE: 375 SEK

GIESEN ESTATE – SAUVIGNON BLANC
(NEW ZEALAND, MARLBOROUGH)

BY THE GLASS: 89 SEK • BY THE BOTTLE: 435 SEK

SOLITÄR – RIESLING (GERMANY, MOSEL)

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

ALBIZZIA CHARDONNAY – IGT (ITALY, TUSCANY)

BY THE GLASS: 95 SEK • BY THE BOTTLE: 485 SEK

BURGANS ALBARINO (SPAIN / GALICIEN)

BY THE GLASS: 139 SEK • BY THE BOTTLE: 680 SEK

GUEST WINE – ASK THE STAFF

HH.

ON THE WINE SHELF

RED!

LA MERIDIONALE – MERLOT/SYRAH
(FRANCE, LANGUEDOC-ROUSSILLON)
BY THE GLASS: 80 SEK • BY THE BOTTLE: 375 SEK

ITINERA PRIMITIVO (ITALY, APULIA)
BY THE GLASS: 95 SEK • BY THE BOTTLE: 485 SEK

PASQUA – VALPOLICELLA RIPASSO SUPERIORE DOC (ITALY, VENETO)
BY THE GLASS: 125 SEK • BY THE BOTTLE: 599 SEK

SILENT SHADE PINOT NOIR (USA / ZINFANDEL)
BY THE GLASS: 130 SEK • BY THE BOTTLE: 620 SEK

COTO MAYOR CRIANZA – TEMPRANILLO (SPAIN, RIOJA)
BY THE GLASS: 105 SEK • BY THE BOTTLE: 499 SEK

GUEST WINE – ASK THE STAFF

HH.

TO START WITH

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 VINEGAR

OKONOMIYAKI WITH MISO-CURED SALMON – 108 SEK

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

TOAST SKAGEN – 99 SEK

FRIED TOAST WITH SHRIMP SALAD,
TOPPED WITH DILL CRUNCH & RED ONION

STEAK TARTARE – 112 SEK

TARTARE CREAM, CONFIT EGG YOLK, DILL-PICKLED CUCUMBER,
POTATO CHIPS, RED ONION & PECORINO

*BREAD CAN BE MADE GLUTEN-FREE

ALLERGI RÅD: G-GLUTEN L-LAKTOS N-NÖTTER M-MJÖLKPROTEIN Ä-ÄGG

VID ALLERGI PRATA ALLTID MED PERSONALEN, UNDRAR DU VART KÖTTET VI SERVERAR KOMMER IFRÅN FRÅGA OSS GÄRNA!

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER – 159 SEK

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

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 HALLOUMI (VEGETARIAN) – 159 SEK

FRIED HALLOUMI, 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 MISO-CURED SALMON – 179 SEK

MISO-CURED SALMON, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & WASABI MAYONNAISE

PASTA

FRESH FETTUCCINE WITH RED 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 FILLET, 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, PEAR,
TRUFFLE HONEY, WALNUTS & PARMESAN

SHRIMP (BIANCO) – 159 SEK

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

SALSICCIA & 'NDUJA – 159 SEK

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

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 ZERO / SPRITE ZERO – 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

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

WHITE CHOCOLATE PANNA COTTA – 75 SEK

TOPPED WITH PASSION FRUIT COULIS & RASPBERRY CRUNCH

VANILLA ICE CREAM – 63 SEK

TOPPED WITH LIME-SUGARED STRAWBERRIES & OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR VARIES

TRUFFLE – 25 SEK

FLAVOUR VARIES

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