

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'S EXACTLY THE FEELING WE WANT TO GIVE YOU
HERE IN OUR LIVING ROOM, **AT HOME IN MOTALA!**

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

PITCHER OF CAVA SANGRIA – HALF / FULL (195 KR / 349 KR)
(FLAVORS: ELDERFLOWER & PEACH OR RHUBARB & STRAWBERRY)

A GLASS OF BUBBLES
CAVA TORRE ORIA – CAVA BRUT (89 KR)

HEMMA HOS.

Motala

TO DRINK

ON TAP,

NORRLANDS GULD – 55 KR (40CL, 5.3%)
FROM THE CZECH REPUBLIC: KRUSOVICE – 82 KR (40CL, 5.0%)
GOTLANDS BRYGGERI SITTING BULLDOG IPA – 89 KR (40CL, 6.4%)

IN OUR COOLERS,

BEERS ON GUEST TAP – MARKET PRICE
BREWSKI – MARKET PRICE
DUGGES – MARKET PRICE
MARIESTADS EXPORT • 84 KR (50CL, 5.3%)
MELLERUDS EXCELLENT PILSNER • 79 KR (33CL, 4.5%)
UFFE IPA • 80 KR (33CL, 5.9%, GLUTEN-FREE)
DAURA DAMM • 79 KR (33CL, 5.4%, GLUTEN-FREE)
GOTLANDS BRYGGERI WISBY STOUT • 89 KR (33CL, 5.0%)
HEINEKEN • 79 KR (33CL, 5.0%)
MENABREA • 78 KR (33CL, 4.8%)
MARIESTAD WHEAT BEER • 89 KR (50CL, 5.5%)
SOUR BEER FROM ODD ISLAND, RASPBERRY & PASSIONFRUIT • 95 KR (33CL, 4.2%)
A SHIP FULL OF IPA • 84 KR (33CL, 5.8%)
DUVEL BELGIAN STRONG BLOND • 95 KR (33CL, 8.5%)
BRISKA CIDER, PEAR / STRAWBERRY & RHUBARB • 69 KR (33CL, 4.5%)

NON-ALCOHOLIC

ALCOHOL-FREE IPA • 65 KR (33CL)
ALCOHOL-FREE LAGER • 59 KR (33CL)
WHITE WINE (NON-ALCOHOLIC) • 59 KR (PER GLASS)
RED WINE (NON-ALCOHOLIC) • 59 KR (PER GLASS)
SPARKLING WINE (NON-ALCOHOLIC) • 59 KR (PER GLASS)
BRISKA CIDER, PEAR • 59 KR (33CL)
COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE • 35 KR (33CL)
RASPBERRY SODA • 35 KR (33CL)
HAMMARS BREWERY SODA, GOOSEBERRY / PEACH
(WITH OR WITHOUT SUGAR) • 39 KR (33CL)
LOKA, NATURAL / LEMON • 35 KR (33CL)
JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 35 KR

ON THE WINE SHELF

SPARKLING

TORRE ORIA CAVA BRUT

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

PICCINI PROSECCO

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

CRÉMANT DE BOURGOGNE BLANC DE BLANC

BY THE BOTTLE: 573 KR

ROSÉ

LA MERDIONALE – GRENACHE (FRANCE)

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

ITALIAN WINES WITH ROOTS IN MOTALA

BIRGIT BIANCO – FAVORITA • 659 KR

BIRGIT ROSÉ – FREISA • 659 KR

LA BIFA – BARBERA • 659 KR

LA BIFA D'BOSCH – BARBERA • 699 KR

CAVASANGRIA

(WITH FLAVORS OF PEACH/ELDERFLOWER OR RHUBARB/STRAWBERRY)

HALF JUG • 195 KR / FULL JUG • 349 KR

ON THE WINE SHELF

WHITE!

IN OUR LIVING ROOM, THE HOUSE WINES FROM FRANCE:

LA MERDIONALE – CHARDONNAY / SAUVIGNON BLANC

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

GAROFOLI VERDICCHIO CASTELLI DI JESI – VERDICCHIO, ITALY

BY THE GLASS: 109 KR • BY THE BOTTLE: 459 KR

RIESLING BY THOMMY HÖRNER – RIESLING, GERMANY

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

TIERRA PALMS – CHARDONNAY, USA

BY THE GLASS: 93 KR • BY THE BOTTLE: 391 KR

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC, AUSTRIA

BY THE GLASS: 115 KR • BY THE BOTTLE: 483 KR

HH.

ON THE WINE SHELF

RED!

IN OUR LIVING ROOM, THE HOUSE WINE FROM FRANCE:

LA MERDIONALE – SYRAH

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

BOURGOGNE CÔTES DU RHÔNE GENTILHOMME

– GRENACHE, SYRAH, MOURVÈDRE, FRANCE

BY THE GLASS: 102 KR • BY THE BOTTLE: 432 KR

EDNA VALLEY VINEYARD – PINOT NOIR, USA

BY THE GLASS: 133 KR • BY THE BOTTLE: 562 KR

COLLEZIONE ORO CHIANTI RISERVA DOCG

– SANGIOVESE, CABERNET SAUVIGNON, ITALY

BY THE BOTTLE: 503 KR

ROBERTO SAROTTO LANGHE NEBBIOLO DOC – NEBBIOLO, ITALY

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

TIERRA PALMS – ZINFANDEL, TEROLDEGO, PETITE SIRAH, USA

BY THE GLASS: 93 KR • BY THE BOTTLE: 391 KR

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TO START WITH

GARLIC BREAD • 69 KR

GRATINATED SOURDOUGH WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

BURRATA ON SPICY VODKA

GRATINATED MINI-PINSA • 99 KR

'NDUJA, CARAMELIZED ONION, FIOR DI LATTE, TOMATO,
RAMSON-DRESSED SALAD, ROASTED HAZELNUTS & 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, BROWNED BUTTER, DEMI-GLACE, PICKLED ASPARAGUS,
RAMSON OIL, ROASTED HAZELNUTS & CRISP FLATBREAD

(THE BREAD CAN BE MADE GLUTEN-FREE ON REQUEST)

OUR MAIN COURSES

MEATBALLS OF CHUCK & PORK SHOULDER
(CAN BE SERVED GLUTEN-FREE) • 159 KR

MASHED POTATOES, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

HERB & PARMESAN GRATINATED CHICKEN FILLET • 185 KR

FRIED POTATOES, PARMESAN, HERBS, BROWNED BUTTER,
SOURDOUGH BREAD, BAKED TOMATO, RED WINE SAUCE & GREMOLATA CREAM

PORK SCHNITZEL "HEMMA HOS-STYLE" • 189 KR

FRIED POTATOES, WARM BEURRE BLANC, RED WINE SAUCE,
PICKLED ONION & LEMON

BAKED POLLOCK FLORENTINE • 199 KR

MASHED POTATOES, BUTTER-FRIED SPINACH & BROWNED ONION, ASPARAGUS,
GRATINATED HOLLANDAISE & DILL OIL

SEARED ARCTIC CHAR FILLET • 230 KR

DILL- & LEMON-CURED, CREAMY ASPARAGUS RISOTTO WITH MASCARPONE,
RAMSON 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 SHRIMP • 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, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY • 159 KR

WARM-SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH SHRIMP • 179 KR

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

OKONOMIYAKI WITH KOREAN PULLED PORK • 172 KR

OVERNIGHT-BAKED KOREAN PULLED PORK, BBQ SAUCE,
PICKLED CARROT, SPRING ONION, MISO CRUNCH,
FRESH CORIANDER & SOY MAYONNAISE

PASTA & RISOTTO

FRESH FETTUCCINE 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 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, RAMSON OIL & PARMESAN

(YOU CAN SWAP THE PASTA FOR A GLUTEN-FREE ALTERNATIVE 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

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

FÖR DE ALLRA MINSTA

FOOD

MEATBALLS • 69 KR

MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 KR

TOMATO SAUCE & FIOR DI LATTE

CRISPY CHICKEN • 69 KR

FRIED POTATOES, HERB & GARLIC CREAM

PANCAKES • 49 KR

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE • 35 KR (33CL)

HAMMARS BREWERY SODA, GOOSEBERRY / PEACH

(AVAILABLE WITH OR WITHOUT SUGAR) • 39 KR (33CL)

LOKA, CITRUS / NATURAL • 35 KR (33CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 32 KR

SWEETS

CRÈME BRÛLÉE • 65 KR

RHUBARB IN A GLASS • 72 KR

BUTTER-FRIED CINNAMON BUN, WHIPPED LEMON PANNACOTTA,
RHUBARB COMPOTE & OAT CRUNCH

CHOCOLATE CHIP COOKIE BROWNIE • 79 KR

WITH VANILLA ICE CREAM AND SOY CARAMEL SAUCE

MERINGUE SUNDAE • 79 KR

NUT MERINGUE, CREAM, BANANA, VANILLA ICE CREAM, CHOCOLATE SAUCE

VANILLA ICE CREAM • 63 KR

WITH MILK CHOCOLATE SAUCE & OAT CRUNCH

SORBET (VEGAN) • 42 KR

FLAVOR MAY VARY

TRUFFLE • 30 KR

FLAVOR MAY VARY

COFFEE & COFFEE DRINKS

TEA • 29 KR

COFFEE • 29 KR

CAPPUCCINO • 45 KR

CAFFE LATTE • 45 KR

ESPRESSO – SINGLE 32 KR / DOUBLE 35 KR

KAFFE KARLSSON • 135 KR (5CL)

KAFFE BAILEYS • 135 KR (5CL)

IRISH COFFEE • 135 KR (5CL)

FRANGELICO HOT SHOT • 89 KR

HOT SHOT • 89 KR

MOSCATO D'ASTI (DESSERT WINE) • 99 KR

FOR MANY, A CLASSIC IS AN “AVEC” WITH COFFEE – JUST ASK OUR STAFF
AND THEY’LL SORT IT OUT.