

Southside

Hernö Gin Hotell / Höga Kusten / Härnösand



Food

Chef's Recommendations

Lobster Rillettes

With lukewarm wild garlic mousse, a 63°C egg, trout roe, mustard-pickled cucumber, fried potatoes & greens.

Herb-Baked Grilled Veal Roll

With spiced osso buco (veal shank), celery, bell pepper & semi-dried tomatoes. Served with roasted sweet potato purée, wild garlic oil, wild garlic crumble, roasted veal jus & grated Manchego.

Classic Crème Brûlée

Flavoured with vanilla & raspberry.

Three-course menu 670 SEK

Add a beverage package 435 SEK

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Starters

Lobster Rillettes 175 SEK

With lukewarm wild garlic mousse, a 63°C egg, trout roe, mustard-pickled cucumber, fried potatoes & greens.

Recommended drink: Crémant de Loire Brut

Butter-Fried White Asparagus 175 SEK

With browned butter hollandaise, roasted prosciutto, pickled lemon & greens.

Recommended drink: Umami / Hörner, Riesling Steinbock

Steak Tartare (70g) 175 SEK

Made from Swedish top round, with cold-pressed rapeseed oil, Brännvinsost cheese cream, dried rye bread, grated cheese & Dijon mustard. Topped with a spicy apple salsa of pickled turnip, cucumber & silver onion.

Recommended drink: Boozy / Clos du Bois, Pinot Noir

Confit & Grilled Leek 125 SEK

With Vreta pea hummus, Swedish chimichurri, fried glass noodles & cress.

Recommended drink: Ried Hasenhaide Rosé

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Main Courses

Butter-Fried Pike-Perch from Hjälmarens 375 SEK

With roasted broccolini, roasted shellfish soubise, confit fennel, golden beetroot, golden beet purée, trout roe, chili oil & iced golden beet.

Recommended drink: Louis Moreau Petit Chablis

Herb-Baked Grilled Veal Roll 385 SEK

With spiced osso buco (veal shank), celery, bell pepper & semi-dried tomatoes. Served with roasted sweet potato purée, wild garlic oil, wild garlic crumble, roasted veal jus & grated Manchego.

Recommended drink: Peña Aldera Rioja Crianza

Steak Tartare (140 g) 335 SEK

Made from Swedish top round, with cold-pressed rapeseed oil, Brännvinsost cheese cream, dried rye bread, grated cheese & Dijon mustard. Topped with a spicy apple salsa of pickled turnip, cucumber & silver onion. Served with French fries & dip.

Recommended drink: Clos du Bois, Pinot Noir

House-made Zucchini & Spinach Gnocchi 295 SEK

With burrata, wild garlic velouté, grilled green asparagus, lemon oil, mixed greens & roasted nuts.

Recommended drink: Hahn, Chardonnay

Corn & Broccoli Fritters 265 SEK

With roasted broccoli, grilled green asparagus, bean & tarragon cream, lemon oil, greens & wild garlic crumble.

Recommended drink: Mont P'tit Python Blanc

Evening special 185 SEK

Ask your server about tonight's house special. Served Monday – Thursday.

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Our Signature Classics

Grilled Swedish Sirloin 425 SEK

With classic sauce chasseur made from roasted chicken jus, chili, tomato, tarragon & parsley. Served with seasonal vegetables, wild garlic aioli & confit baked potato gratinated with leek, cheddar & Gruyère.

Recommended drink: Vallado Douro

Beef Sandwich 275 SEK

On butter-fried levain bread with spice-roasted top round, spicy green pepper & jalapeño mayonnaise, lettuce, iced silver onion, fried red onion, pickled cucumber & grated Swedish hard cheese. Served with French fries & dip.

Recommended drink: Itinera, Primitivo

Shrimp Sandwich 295 SEK

With 200 g hand-peeled shrimp, served on butter-fried levain bread with tartar sauce, lettuce & vegetables.

Recommended drink: Louis Moreau, Petite Chablis

Northern Swedish Caesar Salad 255 SEK

With baked & grilled chicken, hot-smoked pork collar, croutons, Parmesan, romaine lettuce & a dressing made with Västerbotten cheese & capers.

Recommended drink: Barbera d'Asti Valdevani

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Desserts

Basque Chocolate Cheesecake 135 SEK

With cardamom Chantilly, raspberry compote & fresh raspberries.

Recommended cocktail: Floral

Rhubarb Pavlova 135 SEK

With rhubarb sorbet, poached rhubarb, meringue, yogurt & cream cheese foam, mint & spruce shoot oil.

Recommended cocktail: Experimental

Classic Crème Brûlée 110 SEK

Flavoured with vanilla & raspberry.

Recommended cocktail: Salt

Ice Cream of the Evening 80 SEK

Ask us about tonight's flavour.

House-made Truffle 50 SEK

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Pizza (served Tuesday – Saturday)

Smitingen 180 SEK

With tomato sauce, mozzarella & basil.

Häggdånger 190 SEK

Pizza sandwich with tomato sauce, pecorino, spinata calabra & prosciutto.

Svartvik 190 SEK

With tomato sauce, spinata calabra, fior di latte, Parmesan, chili oil & arugula.

Sälsten 210 SEK

With white base, truffle salami, fior di latte, pecorino, truffle cream, pine nuts & arugula.

Gådeå 210 SEK

With white base, chèvre cheese, baked figs, honey, salted roasted walnuts & arugula.

Lockeby 220 SEK

With tomato sauce, fior di latte, Parmesan, ricotta, semi-dried tomatoes, pesto & pine nuts.

Nickebo 220 SEK

With white base, Västerbotten cheese, smoked reindeer, mushrooms & parsley.

Tjärnsjö 230 SEK

With tomato sauce, chicken gyros, tomato, pecorino & garlic sauce.

Dala 295 SEK

With white base, Västerbotten cheese, shrimp, vendace roe, red onion, dill & salted lemon.



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Snacks

Fried Flatbread 145 SEK

With Kalix vendace roe, smetana, chopped chives & red onion.

Garlic Bread 125 SEK

On house-baked sourdough, gratinated with aged Brännvinsost cheese cream, topped with browned butter infused with garlic & herbs.

Three Grilled Langoustines 145 SEK

With browned butter flavoured with chili, garlic & lemon, served with brioche.

Wood-Smoked Pork Belly 75 SEK

Grilled Northern Swedish snack.

Nuts 95 SEK

Deep-fried in-house

Chips with Dip 85 SEK

House-made fried chips with dip.

Charcuterie 110 SEK

A selection of curated favourites.

Cheese 110 SEK

A selection of curated favourites.

Olives 75 SEK

A bowl of green olives with pits.

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The Palette

Sour 170 SEK

Hernö Dry Gin, rhubarb, saffron, coconut reduction (V).

Sweet 170 SEK

Hernö Old Tom Gin, figs, raspberry leaf, pineapple mint, dry vermouth (V).

Salt 170 SEK

Hernö Botanical Flavoured Gin, Hernö Sloe Gin, peach, lemon, sugar, salt (V).

Bitter 170 SEK

Hernö Navy Strength Gin, lingonberry, red bitter, smoked te, amaro (V).

Umami 170 SEK

Hernö Navy Strength Gin, tomato, yeast, strawberry, sweet vermouth, white soy (V).

Experimental 170 SEK

Hernö Navy Strength Gin, pineapple, mint, chamomile (L).

Special diet? Please notify your bartender.

V - Vegan

L - May contain lactose and milk protein.

In the mood for something salt & savory?

Chips or olives 85 SEK / 75 SEK

More snacks and food under the food section.



Senses

Smoke 175 SEK

Hernö Botanical Flavoured Gin, raspberry, cacao, charcoal, punsch (V).

Floral 175 SEK

Hernö Old Tom Gin, bergamot, jasmine tea, lemon (V).

Spice 175 SEK

Hernö Old Tom Gin, nashi pear, jalapeño, habanero, ginger, cacao (V).

Boozy 175 SEK

Hernö Navy Strength Gin, cacao, saffron, orange, red sweet vermouth (V).

Herbal 175 SEK

Hernö Old Tom Gin, herbal liqueur, amaro, cloudberry (V).

Special diet? Please notify your bartender.

V - Vegan





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Classic Cocktails

The Last Word 175 SEK

Hernö Old Tom Gin, Green Chartreuse, maraschino, lime.

Cosmopolitan 1934 170 SEK

Hernö Botanical Flavoured Gin, triple sec, lemon, raspberry.

Tom Collins 170 SEK

Hernö Old Tom Gin, lemon, sugar, soda.

20th Century Cocktail 170 SEK

Hernö Dry Gin, dry vermouth, crème de cacao, lemon.

Bee's Knees 170 SEK

Hernö Botanical Flavoured Gin, lime, honey.

Negroni 175 SEK

Hernö Old Tom Gin, sweet vermouth, red bitter.

Dry Martini 180 SEK

Hernö Navy Strength Gin, dry vermouth, bitters.

Gin Old-Fashioned 180 SEK

Hernö Juniper Cask Gin, sugar, bitters, salt.

Martinez 180 SEK

Hernö Navy Strength Gin, maraschino, sweet vermouth, bitters.

World's Best Gin & Tonic 2016 155 SEK

Hernö Dry Gin, Fever Tree Indian tonic, lemon zest.

World's Best Gin & Tonic 2023 155 SEK

Hernö Dry Gin, Franklin & Sons Indian tonic, lemon zest.

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Hernö Gin

Hernö Dry Gin 30 SEK/cl

Hernö Old Tom Gin 32 SEK/cl

Hernö Navy Strength Gin 36 SEK/cl

Hernö Juniper Cask Gin 40 SEK/cl

Hernö Botanical Flavoured Gin 36 SEK/cl

Hernö én Gin 36 SEK/cl

Hernö Sloe Gin 32 SEK/cl

Hernö Summer Cup 30 SEK/cl

Hernö Gin Flight 285 SEK

Hernö Dry Gin, Hernö Old Tom Gin,
Hernö Juniper Cask Gin, Hernö Navy Strength Gin.

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Rare & Exclusive Hernö Gin

Hernö Sipping Gin

Hernö Sipping Gin 2024 90 SEK/cl

Aged on Moscatel white Douro-fat.

Hernö High Coast Terroir Gin

Hernö High Coast Terroir Gin 2024 82 SEK/cl

Juniper berries and twigs, redcurrants, bird cherry, meadowsweet, coriander seeds.

Hernö High Coast Terroir Gin 2025 82 SEK/cl

Juniper berries and twigs, rhubarb, dandelion.

Interpretations by Hernö Gin

Hernö Dalarosso 2022 90 SEK/cl

Aged on Mancino Vecchio vermouth cask

Hernö Artisan Ten 2021 90 SEK/cl

Juniper berries, coriander seeds, lemon peel, black pepper, cassia bark, vanilla, lingon berries, meadowsweet. Aged on Swedish birch cask. A special release celebrating 10 years of Hernö Gin.

Hernö Artisan XV 2026 90 SEK/cl

Juniper berries, coriander seeds, lemon peel, black pepper, cassia bark, vanilla, lingon berries, meadowsweet, orange, apple. Aged on Hernö Bryggeri Cask. A special release celebrating 15 years of Hernö Gin.



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Whisky

High Coast Whisky Berg 40 SEK/cl

High Coast Whisky Hav 40 SEK/cl

High Coast Whisky Timmer 40 SEK/cl

High Coast Whisky Älv 40 SEK/cl

BOX x Hernö Gin 90 SEK/cl

Shortcross Whiskey 49 SEK/cl

Kilchoman 39 SEK/cl

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Other Spirits

Avec

Grönstedts Cognac XO 45 SEK/cl

Grönstedts Punsch 35 SEK/cl

Boulard Calvados VSOP 45 SEK/cl

Marolo Grappa di Amarone 58 SEK/cl

Flor de Cana 18y 43 SEK/cl

Liqueur

Green Chartreuse 60 SEK/cl

Yellow Chartreuse 60 SEK/cl

Cointreau 30 SEK/cl

Baileys 30 SEK/cl

Tequila & Mezcal

Ocho Reposado Tequila 40 SEK/cl

Ocho Anejo Tequila 52 SEK/cl

Illegal Mezcal Reposado 50 SEK/cl

Illegal Mezcal Anejo 65 SEK/cl

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Beer & Cider

Spendrups Signatur 4,7% (40 cl) 80 SEK

Krusovice Imperial 5,0% (40 cl) 90 SEK

Brutal Brewing Tale of a Whale 4,8% (40 cl) 85 SEK

Omaka Moontrip 5,8% (40 cl) 90 SEK

Peroni Natro Azzurro Glutenfri Lager 5,0% (33 cl) 95 SEK

Briska Pärön 4,5 % (33 cl) 80 SEK

Galipette Cidre Brut 4,5% (33 cl) 90 SEK

Kallholmen Levande Lager (33 cl) 105 SEK

Hop On West Coast IPA (33 cl) 105 SEK





Sparkling Wine

Cava 105 SEK / 475 SEK

NV, Mont-Ferrant L'Americano Brut Nature, SPA.

Crémant 135 SEK / 610 SEK

NV, Crémant de Loire Brut, FRA.

Champagne 165 SEK / 910 SEK

NV, Etienne Dumont Brut, FRA.

Pet Nat 870 SEK

2023, Weingut Soellner, Roter Veltliner - Riesling - Chardonnay -
Muskateller, AUT

Champagne 1 195 SEK

NV, Philipponnat, Réserve Perpétuelle Brut, FRA.

Champagne 2 350 SEK

NV, Philipponnat, Réserve Perpétuelle Brut, FRA (Magnum).

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Wine

Red

Art de France 105 SEK / 475 SEK

JeanJean, Merlot, Languedoc-Rousillon, FRA.

Itinera Primitivo 125 SEK / 565 SEK

2023, Itinera, Primitivo, Apulien, ITA.

Clos du Bois 140 SEK / 630 SEK

2023, Clos du Bois, Pinot Noir Kalifornien, USA.

Vallado Douro 150 SEK / 680 SEK

2023, Quinta do Vallado, Touriga Franca - Touriga Nacional & others, Douro, PORT.

Peña Aldera Rioja Crianza 150 SEK / 685 SEK

2022, Bodegas Jálón, Tempranillo - Graciano, Rioja, SPA.

Barbera d'Asti Valdevani 155 SEK / 695 SEK

2024, Mauro Sebaste, Barbera, Piemonte, ITA.

Roberto Sarotto Langhe Nebbiolo 650 SEK

2023, SarottoSRL, Piemonte, Nebbiolo, Piemonte, ITA.

Gaia Malbec 745 SEK

2021, Domaine Bousquet, Malbec, Mendoza, ARG.

Cairanne Les Trois Terroirs 745 SEK

2023, Domaine Boisson, Grenache - Syrah - Mourvèdre, Rhone, FRA.

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Beaujolais Les Améthystes 755 SEK

2023, Michel Guignier, Gamay, Beaujolais, FRA.

Bourgogne Pinot Noir Cuvée Edme 925 SEK

2023, Maison Champy, Pinot Noir, Bourgogne, FRA.

Barolo Trésüri 1 100 SEK

2021, Mauro Sebaste, Barolo, Piemonte, ITA.

L'Oratoire des Papes Châteauneuf-du-Pape 1 170 SEK

2023, Ogier, Grenache & others, Rhone, FRA.

Barbaresco Santo Stefano 1 220 SEK

2020, Castello di Neive, Nebbiolo, Piemonte, ITA.

Orin Swift Palermo 1 345 SEK

2022, Orin Swift Cellars, Cabernet Sauvignon - Merlot - Malbec, Kalifornien, USA.

L'Usine Santa Rita Hills 1 395 SEK

2017, L'Usine, Pinot Noir, Kalifornien, USA.

Louis M Martini Napa Valley 2 250 SEK

2019, Louis M Martini, Cabernet Sauvignon, Kalifornien, USA (Magnum).

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White

Art de France 105 SEK / 475 SEK

JeanJean, Chardonnay, Languedoc-Rousillon, FRA.

Hörner Riesling Steinbock 145 SEK / 655 SEK

2024, Weingut Hörner, Riesling, Pfalz, GER.

Hahn Chardonnay 160 / 730 SEK

2022, Hahn, Chardonnay, Kalifornien, USA.

Mon P'tit Pithon Blanc 165 SEK / 740 SEK

2024, Domaine Olivier Pithon, Macabue - Grenache Blanc,
Languedoc-Rousillon, FRA.

Louis Moreau Petit Chablis 175 SEK / 755 SEK

2023, Domaine Louis Moreau, Chardonnay, Bourgogne, FRA.

Philippe Chainier Muscadet 540 SEK

2023, Maison Pierre Chainier, Melon de Bourgogne, Loire, FRA.

Riesling Returns 615 SEK

2024, The Grape Collective, Riesling, Rheingau, GER.

Groebe Riesling 765 SEK

2023, Weingut Groebe, Riesling, Rheinhessen, GER.

Charly Nicolle Chablis Per Aspera 900 SEK

2022, Charly Nicolle, Chardonnay, Bourgogne, FRA.

Bourgogne Chardonnay Cuvée Edme 930 SEK

2022, Maison Champy, Chardonnay, Bourgogne, FRA.

L'Oratoire des Papes Châteauneuf-du-Pape Blanc 1 170 SEK

2022, Ogier, Grenache Blanc - Clairette - Roussanne, Rhone, FRA.

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Rosé

Art de France 105 SEK / 475 SEK

JeanJean, Cinsault, Languedoc-Rousillon, FRA.

Ried Hasenhaide 135 SEK / 610 SEK

2023, Weingut Ingrid Groiss, Pinot Noir - Zweigelt, Niederösterreich, AUT.

Orange

Macabeo Vin Orange 720 SEK

2024, Maison Cazes, Macabeo, Languedoc-Rousillon, FRA.

Fortified Wine

Muscat de Rivaltes 95 SEK / 6 cl

Maison Cazes, Muscat d'Alexandrie - Muscat à Petits Grains, Languedoc-Rousillon, FRA.

Carmes de Rieussec Sauternes 110 SEK / 6 cl

2018, Château Rieussec, Semillon - Muscadelle - Sauvignon Blanc, Bordeaux, FRA.

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Non Alcoholic Cocktails

Punchless 70 SEK

Lime, sugar, ginger beer.

Gintolerant 70 SEK

Carbonated water, rhubarb, saffron, coconut caramel, tonic water.

Corpse Survivor 70 SEK

Lemon, raspberry, grapefruit soda.

Sodas & Tonics

Coca Cola / Coca Cola Zero 40 SEK

Fanta / Sprite / Trocadero Zero 40 SEK

Three Cents Ginger Beer 40 SEK

Three Cents Pink Grapefruit Soda 40 SEK

Fever Tree Indian Tonic 35 SEK

Franklin & Sons Indian Tonic 35 SEK

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