

Southside

English

Hernö Gin Hotell / Höga Kusten / Härnösand



Small Plates

Fried Flatbread 145 SEK

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

Garlic Bread 125 SEK

Baked in our pizza oven & topped with Parmesan and brown butter infused with a variation of garlic & herbs.

Locally Smoked Prawns 155 SEK

200g smoked prawns with aioli, lemon & butter-fried levain bread.

Local Prawns 155 SEK

200g prawns with aioli, lemon & butter-fried levain bread.

Charcuterie 110 SEK

A platter of our favourites.

Cheese 110 SEK

A platter of our favourites.

Wood-Smoked Pork Belly 75 SEK

Grilled Northern Swedish snack.



Food

Chef's Recommendations

Deep-Fried Pressed Potato

Flavoured with Västerbotten cheese, served with Kalix vendace roe, brown butter egg cream, dill mayonnaise, vinegar-baked pearl onions & dried dill.

Pan-Seared Lamb Loin

Served with potato croquettes flavoured with Parmesan, garlic & basil, roasted broccoli, pickled green tomato, wild thyme aioli & roasted lamb jus.

Classic Crème Brûlée

Flavoured with vanilla & poached rhubarb.

Three-course menu 680 SEK

Add beverage pairing 485 SEK



Starters

Deep-Fried Pressed Potato 175 SEK

Flavoured with Västerbotten cheese, served with Kalix vendace roe, brown butter egg cream, dill mayonnaise, vinegar-baked pearl onions & dried dill.

Recommended drink: Etienne Dumont, Champagne

The Kitchen's Non-Traditional "Skagen" 175 SEK

With prawns, egg, cold-smoked & cured salmon. Served on butter-fried levain bread, topped with red onion, dill, chives & Kalix vendace roe.

Recommended drink: Salt / Groiss Weinviertel, Grüner Veltliner

70g Steak Tartare 175 SEK

Swedish beef topside with cold-pressed rapeseed oil, Dijon & capers. Served with tarragon aioli, semi-dried tomatoes, pickled mustard, iced silver skin onions, deep-fried Jerusalem artichoke & grated Svedjan hard cheese.

Recommended drink: Umami / Hahn, Pinot Noir

Deep-Fried Pressed Potato 135 SEK

Flavoured with Västerbotten cheese, served with seaweed caviar, brown butter egg cream, dill mayonnaise, vinegar-baked pearl onions & dried dill. (Vegetarian).

Recommended drink: Etienne Dumont, Champagne



Main Courses

Seared Arctic Char 375 SEK

Served with dill-boiled new potatoes, courgette & leek. Accompanied by Sandefjord sauce with trout roe, gin & charred lemon and a tangy salad of cucumber, dill & sugar snap peas.

Recommended drink: Charly Nicolle Chablis Per Aspera

Gin-Infused Wild Salmon 295 SEK

Lukewarm locally smoked wild salmon, served with new potato, frisée & radish salad, accompanied by asparagus tossed in honey & mustard vinaigrette. Topped with grated horseradish.

Recommended drink: Mon P'tit Pithon Blanc

Grilled Swedish Entrecôte 425 SEK

Served with deep-fried new potatoes with herb & Parmesan salt, grilled asparagus, baked tomatoes, red wine jus and tarragon & lemon butter.

Recommended drink: Roberto Sarotto Langhe Nebbiolo

Pan-Seared Lamb Loin 395 SEK

Served with potato croquettes flavoured with Parmesan, garlic & basil, roasted broccoli, pickled green tomato, wild thyme aioli & roasted lamb jus.

Recommended drink: Peña Aldera Rioja Crianza

140g Steak Tartare 335 SEK

Swedish beef topside with cold-pressed rapeseed oil, Dijon & capers. Served with tarragon aioli, semi-dried tomatoes, pickled mustard, iced silver skin onions, deep-fried Jerusalem artichoke & grated Svedjan hard cheese. Served with French fries & dip.

Recommended drink: Hahn, Pinot Noir



Yellow Pea Falafel 265 SEK

Made with Swedish peas, sweetcorn & carrot. Served with deep-fried new potatoes, chimichurri, roasted broccolini, grilled pointed cabbage with lemon and baked tomato.

Recommended drink: Solitär Riesling Trocken

Beef Sandwich 275 SEK

On butter-fried levain bread with spice-roasted beef topside, 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: Mark West, Cabernet Sauvignon

Vegetarian Sandwich 275 SEK

On butter-fried levain bread with fried Northern Swedish haullomi from Bjurträsk, 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: Ried Hasenhaide Rosé

The Kitchen's Non-Traditional "Skagen" 295 SEK

With prawns, egg, cold-smoked & cured salmon. Served on butter-fried levain bread, topped with red onion, dill, chives & Kalix vendace roe.

Recommended drink: Groiss Weinviertel, Grüner Veltliner

Northern Swedish Caesar Salad 255 SEK

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

Recommended drink: Barbera d'Asti Valdevani



Desserts

Tartelette 135 SEK

With miso caramel, chocolate truffle, chocolate ice cream, brown butter & almond crumble.

Recommended cocktail: Herbal

Fresh Strawberries 135 SEK

With mint sugar, classic vanilla ice cream & meringues.

Recommended cocktail: Experimental

Classic Crème Brûlée 110 SEK

Flavoured with vanilla & poached rhubarb.

Recommended cocktail: Sweet

Ice Cream of the Evening 80 SEK

Ask us about tonight's flavour.

House-made Truffle 50 SEK



Pizza

Smitingen 210 SEK

With tomato sauce, mozzarella, parmesan & basil.

Smöråker 220 SEK

With tomato sauce, mozzarella, parmesan, prosciutto & rocket.

Ytterfälle 220 SEK

With tomato sauce, mozzarella, smoked salami, chili honey & rocket.

Notsand 285 SEK

With tomato sauce, aged cheese, entrecôte, fresh jalapeño, parmesan & rocket.

Solberg 240 SEK

With white base, aged cheese, pear, parmesan, pecans, honey & rocket.

Skärsviken 250 SEK

With white base, Västerbotten cheese, roasted wild mushrooms, alderwood-smoked venison & parsley.

Murberget 285 SEK

With white base, Västerbotten cheese, smoked wild salmon, trout roe, red onion, dill & preserved lemon.

Dala 325 SEK

With white base, Västerbotten cheese, prawns, Kalix vendace roe, red onion, dill & preserved lemon.



Snacks

Nuts 95 SEK

Deep-fried in-house.

Chips with Dip 85 SEK

House-made fried chips with dip.

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



Classic Cocktails

The Last Word 175 SEK

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

Cosmopolitan 1934 170 SEK

Hernö Botanical Flavoured Gin, apelsinlikör, citron, hallon.

Tom Collins 170 SEK

Hernö Old Tom Gin, citron, socker, soda.

20th Century Cocktail 170 SEK

Hernö Dry Gin, torr vermouth, crème de cacao, citron.

Bee's Knees 170 SEK

Hernö Botanical Flavoured Gin, lime, honung.

Negroni 175 SEK

Hernö Old Tom Gin, bitter, röd söt vermouth.

Dry Martini 180 SEK

Hernö Navy Strength Gin, torr vermouth, bitters.

Gin Old-Fashioned 180 SEK

Hernö Juniper Cask Gin, socker, bitters, salt.

Martinez 180 SEK

Hernö Navy Strength Gin, maraschino, röd söt vermouth, bitters.

World's Best Gin & Tonic 2016 155 SEK

Hernö Dry Gin, Fever Tree Indian tonic, citronzest.

World's Best Gin & Tonic 2023 155 SEK

Hernö Dry Gin, Franklin & Sons Indian tonic, citronzest.



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.



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.



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 49 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

Grön Chartreuse 60 SEK/cl

Gul Chartreuse 65 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



Beer & Cider

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

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

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

Brutal Brewing A Ship Full of IPA 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 4,7% (33 cl) 105 SEK

Hop On West Coast IPA 6% (33 cl) 105 SEK

Omaka Cerise 4,5% (33 cl) 105 SEK



Sparkling Wine

Cava 105 SEK / 475 SEK

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

Prosecco, Rosé 105 SEK / 475 SEK

2022, Pasqua Vigneti e Cantine, ITA.

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

Philipponnat Réserve Perpétuelle Brut 1 195 SEK

NV, Philipponnat, Pinot Noir - Chardonnay - Pinot Meunier, Champagne, FRA

Racine Blanc de Blancs Brut 1 495 SEK

2017, Julien Moussy, Chardonnay, Champagne, FRA

Les Grand Nots Millisime Brut 1 995 SEK

2010, Jeauxaux Robin, Pinot Noir - Pinot Meunier - Chardonnay, Champagne, FRA

Philipponnat Réserve Perpétuelle Brut 2 350 SEK

NV, Philipponnat, Pinot Noir - Chardonnay - Pinot Meunier, Champagne, FRA (Magnum)

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.

Roberto Sarotto Langhe Nebbiolo 135 SEK / 620 SEK

2023, Sarotto, Nebbiolo, Piemonte, ITA.

Mark West 140 SEK / 650 SEK

2022, Mark West, Cabernet Sauvignon, Kalifornien, USA.

Hahn Pinot Noir 145 SEK / 680 SEK

2021, Hahn, Pinot Noir, Kalifornien, USA.

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.

Cono Sur Single Vineyard 595 SEK

2022, Cono Sur, Pinot Noir, Aconcagua, CHL

Clos du Bois 630 SEK

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

Vallado Douro 680 SEK

2024, Quinta do Vallado, Touriga Franca - Touriga Nacional & others, Douro, PORT.



Cairanne Les Trois Terroirs 745 SEK

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

Gaia Malbec 795 SEK

2023, Domaine Bousquet, Malbec, Mendoza, ARG.

Beaujolais Les Améthystes 810 SEK

2023, Michel Guignier, Gamay, Beaujolais, FRA.

Bourgogne Pinot Noir Cuvée Edme 965 SEK

2024, 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

2022, 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).



White

Art de France 105 SEK / 475 SEK

JeanJean, Chardonnay, Languedoc-Rousillon, FRA.

Solitär Riesling Trocken 125 SEK / 565 SEK

2024, S.A Prüm, Riesling, Mosel, GER

Groiss Weinviertel 130 SEK / 585 SEK

2025, Weingut Ingrid Groiss, Grüner Veltliner, Niederösterreich, AUT.

Kuentz Bas Alsace Blanc 140 SEK / 630 SEK

2025, Maison Kuentz Bas, Silvaner - Pinot Blanc & others, Alsace, FRA.

Mon P'tit Pithon Blanc 165 / 740 SEK

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

Charly Nicolle Chablis Per Aspera 190 SEK / 895 SEK

2023, Charly Nicolle, Chardonnay, Bourgogne, FRA.

Philippe Chainier Muscadet 540 SEK

2024, Maison Pierre Chainier, Melon de Bourgogne, Loire, FRA.

Riesling Returns 615 SEK

2024, The Grape Collective, Riesling, Rheingau, GER

Hahn Chardonnay 730 SEK

2022, Hahn, Chardonnay, Kalifornien, USA.

Groebe Riesling 765 SEK

2023, Weingut Groebe, Riesling, Rheinhessen, GER.



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

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.

Les Belles Vignes 160 SEK / 720 SEK

2025, Domaine Fournier, Pinot Noir, Loire, FRA

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,



Soft Drinks & Non-Alcoholic

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

Gotlands Bryggeri Wisby Lager 0,5% 75 SEK

Gotlands Bryggeri Easy Rider IPA 0,4% 75 SEK

Galipette Cidre 0,3% 75 SEK

Chavin Zéro Syrah 75 SEK

Chavin Zéro Chardonnay 75 SEK

Chavin Zéro Chardonnay Sparkling 75 SEK



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.

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