HERNÖ GIN *Hotell*

Pre-Dinner

Cocktails

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).

Sweet 170 SEK
Hernö Old Tom Gin, figs, raspberry leaf, pineapple mint, dry vermouth (V).

Sparkling Wine

Champagne 165 SEK / 910 SEK
NV, Etienne Dumont Brut, FRA.

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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Food

Chef's Recommendations

Mother-in-law's Homemade Fried Stompa
Traditional Swedish flatbread served with Kalix bleak roe, Västerbotten cheese cream, dill mayonnaise, iced silver onion & dried dill.
Recommended drink: Etienne Dumont, Champagne

Spice-Roasted Venison Haunch
With grilled King Oyster mushroom, browned onion cream, roasted pearl onion, game jus with smoked reindeer marrow & a savoy cabbage parcel filled with mushroom duxelles. Served with Västerbotten cheese croquettes.
Recommended drink: Roberto Sarotto Langhe Nebbiolo

Classic Crème Brûlée
Flavored with vanilla & tonka bean.
Recommended cocktail: Sweet

Three-Course Menu 690 SEK
Add drink pairing for 470 SEK

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HERNÖ GIN *Hotell*

Starters

Mother-in-law's Homemade Fried Stompa 185 SEK
Traditional Swedish flatbread served with Kalix bleak roe, Västerbotten cheese cream, dill mayonnaise, iced silver onion & dried dill.
Recommended drink: Etienne Dumont, Champagne

Seared Scallops 175 SEK
Served with ramsons capers, pickled kohlrabi parcels filled with creamy garlic, lukewarm Jerusalem artichoke mousse, ramsons oil & crispy fried potatoes.
Recommended drink: Groiss Weinviertel, Grüner Veltliner

Beer-Braised, Soy-Glazed & Crispy Pork Belly 155 SEK
Served with hazelnut cream, browned onion cream, baked apple & salted roasted hazelnuts.
Recommended drink: Bitter / Hahn, Pinot Noir

Chanterelle Toast 165 SEK
Served on butter-fried levain bread with gin-infused crème double, iced silver onion, 63-degree egg, gin-pickled lingonberries & Grated Svedjan hard cheese.
Recommended drink: Umami / Arbois-Pupillin

Selection of three cheeses & charcuterie 220 SEK
Served with crispy fried flatbread & marmalade.
Recommended drink: Barbera d'Asti Valdevani

HERNÖ GIN *Hotell*

Main Courses

Honey-Roasted Atlantic Cod 385 SEK
Served with roasted Swedish corn, chanterelles, lobster, fennel crudité, creamy potato purée, dill oil, crispy kale & a foamy seafood sauce infused with gin.
Recommended drink: Kuentz Bas Alsace Blanc

Classic Pepper Steak 425 SEK
Swedish sirloin steak with freshly ground black pepper, whisky & green peppercorn sauce, truffle-glazed pearl onions & spring carrots. Served with rösti flavoured with English cheddar.
Recommended drink: Peña Aldera Rioja Crianza

Spice-Roasted Venison Haunch 395 SEK
With grilled King Oyster mushroom, browned onion cream, roasted pearl onion, game jus with smoked reindeer marrow & a savoy cabbage parcel filled with mushroom duxelles. Served with Västerbotten cheese croquettes.
Recommended drink: Roberto Sarotto Langhe Nebbiolo

Crispy Skin-On Confit Duck Breast 345 SEK
Served with roasted celeriac purée flavored with black garlic, miso & Swedish pea soy, a kohlrabi parcel filled with cheese cream, red wine-braised black salsify, crispy black kale & a plum and wine reduction.
Recommended drink: Hahn, Pinot Noir

Butter-Fried Potato Dumplings 265 SEK
Served with roasted mushrooms, Västerbotten cheese cream, gin-pickled lingonberries, browned butter, iced silver onion, grated Svedjan hard cheese & crispy parsley.
Add wood-smoked pork belly 60 SEK
Recommended drink: Crémant de Loire

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HERNÖ GIN *Hotell*

Our Gin-Inspired Classics

Hernö Sandwich 275 SEK
Served on butter-fried levain bread with spicy green peppercorn & jalapeño mayonnaise, lettuce, iced silver onion, crispy fried red onion, pickles & grated Svedjan hard cheese. Served with French fries & dip.
Choose between gin-spiced topside of beef or pan-fried halloumi from Bjurträsk.
Recommended drink: Mark West, Cabernet Sauvignon

Shrimp Sandwich 295 SEK
Served on butter-fried levain bread with 200g hand-peeled shrimp, fresh greens & tartar sauce infused with juniper, coriander & lemon.
Recommended drink: Solitär Riesling Trocken

Northern Swedish Caesar Salad 255 SEK
With gin-cured, oven-roasted chicken, hot-smoked pork belly, croutons, parmesan, romaine lettuce & Västerbotten cheese and caper dressing.
Recommended drink: Itinera Primitivo

Juniper-Roasted Beets 315 SEK
Served with falafel made of wheat berries, crispy tenderstem broccoli & lemon and coriander hummus.
Recommended drink: Ried Hasenhaide Rosé

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Pizzas

Smitingen 210 SEK
With tomato sauce, mozzarella, parmesan & basil.
Recommended drink: Itinera Primitivo

Smöråker 220 SEK
With tomato sauce, mozzarella, parmesan, prosciutto & arugula.
Recommended drink: Barbera d'Asti Valdevani

Ytterfälle 220 SEK
With tomato sauce, mozzarella, smoked salami, chili honey & arugula.
Recommended drink: Hahn, Pinot Noir

Solberg 240 SEK
With white base, aged cheese, pear, parmesan, pecans, honey & arugula.
Recommended drink: Kuentz Bas Alsace Blanc

Skärsviken 250 SEK
With white bse, Västerbotten cheese, roasted wild mushrooms, alderwood-smoked venison & parsley.
Recommended drink: Itinera Primitivo

Dala 325 SEK
With white base, Västerbotten cheese, prawns, Kalix vendace roe, red onion, dill & preserved lemon.
Recommended drink: Etienne Dumont Champagne

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Desserts

Tarte tatin 135 SEK
Tart apple & caramel. Served with vanilla & Calvados ice cream.
Recommended drink: Muscat de Rivesaltes

Swiss Roll 135 SEK
Filled with cherry & vanilla cream. Served with pistachio ice cream, warm cloudberry compote & roasted pistachios.
Recommended drink: Carmes de Rieussec Sauternes

Classic Crème Brûlée 110 SEK
Flavored with vanilla & tonka bean.
Recommended cocktail: Sweet

Ice Cream of the Evening 80 SEK
Ask us about tonight's flavour.

House-made Truffle 50 SEK

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HERNÖ GIN *Hotell*

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 and savory?
Chips or olives 85 SEK / 75 SEK
More snacks and food under the food section.

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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).

Boozy 175 SEK
Hernö Navy Strength Gin, cacao, saffron, orange, sweet vermouth (V).

Herbal 175 SEK
Hernö Old Tom Gin, herbal liqueur, amaro, cloudberry (V).

Special diet? Please notify your bartender.
V - Vegan

HERNÖ GIN *Hotell*

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.

HERNÖ GIN *Hotell*

Rare & Exclusive Hernö Gin

Hernö Sipping Gin

Hernö Sipping Gin 2024 90 SEK/cl
Aged on Moscatel white Douro-fat.

Hernö Sipping Gin 2026 90 SEK/cl
Aged on Grönstedts Cognac cask.

Hernö 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

Swedish Terroir Gin 2026 82 SEK/cl
Juniper berries, coriander seeds, spruce shoots, anthill

Interpretations by Hernö Gin

Hernö Dalarosso 2022 90 SEK/cl
Aged on Mancino Vecchio vermouth cask.

Hernö Artisan Ten 2021 90 SEK/cl
Aged on Swedish birch cask. A special release celebrating 10 years of Hernö Gin.

Hernö Artisan XV 2026 90 SEK/cl
Hernö Gin distilled in Hernö Brewery cask. Released to celebrate Hernö Gin's 15th anniversar.

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HERNÖ GIN *Hotell*

Avec

Grönstedts Cognac XO 45 SEK/cl

Grönstedts Punsch 35 SEK/cl

Boulard Calvados VSOP 45 SEK/cl

Poli Grappa Cleopatra Amarone Oro 45 SEK/cl

Flor de Cana 18y 43 SEK/cl

Green Chartreuse 60 SEK/cl

Yellow Chartreuse 65 SEK/cl

Cointreau 30 SEK/cl

Baileys 30 SEK/cl

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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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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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.

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, Jeaunaux 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).

HERNÖ GIN *Hotell*

Wine

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.

Arbois-Pupillin 175 SEK / 825 SEK
2024, Domaine Overnoy-Crinquand, Chardonnay, Jura, 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.

Mon P'tit Pithon Blanc 740 SEK
2024, Domaine Olivier Pithon, Macabue - Grenache Blanc, Languedoc-Rousillon, FRA.

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Louis Moreau Petit Chablis 755 SEK
2024, Domaine Louis Moreau, Chardonnay, Bourgogne, FRA.

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.

Orange

Macabeo Vin Orange 720 SEK
2024, Maison Cazes, Macabeo, Languedoc-Rousillon, FRA.

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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
2023, Bodegas Jálon, Tempranillo - Graciano, Rioja, SPA

Barbera d'Asti Valdevani 155 SEK / 695 SEK
2024, Mauro Sebaste, Barbera, Piemonte, ITA.

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 - Mourvédre, Rhone, FRA.

Gaia Malbec 795 SEK
2023, Domaine Bousquet, Malbec, Mendoza, ARG.

Beaujolais Les Améthystes 810 SEK
2023, Michel Guignier, Gamay, Beaujolais, FRA.

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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).

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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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 Päron 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

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Soft Drinks & Non-Alcoholic

Coca Cola / Coca Cola Zero 35 SEK

Fanta / Sprite / Trocadero Zero 35 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

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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.