



Food

SNACKS

VALENCIA ALMONDS 70 SEK

Fried almonds, salt.

OLIVES 85 SEK

Green Noccelara olives.

POTATO 75 SEK

Potato crisps, seaweed caviar & chives.

PIMIENTOS DE PADRON 85 SEK

Pimientos, ginger, garlic, soy.

CORN CROQUETTE 98 SEK

Sweet corn, jalapeno, tarragon mayonnaise, pickled shallots, cress.

TARTLETTE 98 SEK

Caramelized silver onion, Italian summer truffle, cheese cream, raspberry, balsamico.

Special diet? Please notify your waiter.

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BAR FOOD

MATJESSILL 215 SEK

Pickled herring, levain bread, egg cream, pickled red onion, chives, brown butter and lemon.
Cocktail recommendation: Experimental

DUMPLING (PALT) 215 SEK

Sweet potato dumpling, silver onion, Västerbotten cheese, smoked mushroom, forest broth.
Cocktail recommendation: Dry

TOPSIDE TARTAR 245 SEK

Semi-cured topside of beef, capers, ramson, harissa mayonnaise, garlic, raspberry.
Cocktail Recommendation: Gin Old-Fashioned

POINT CABBAGE 225 SEK

Point cabbage, miso mayonnaise, king oyster mushroom, crispy kale, brown butter powder.
Cocktail recommendation: Sweet

PULPO 245 SEK

Octopus, cucumber, green peas, almonds, fermented chili, garlic lemon.
Cocktail recommendation: Umami

FLATBREAD

TOMATO 195 SEK

Tomato, Västerbotten cheese, ramson and basil.

MUSHROOM & SWEDISH BACON 195 SEK

Swedish bacon, champignon, tomato, Västerbotten cheese.

NDUJA 225 SEK

Italian Nduja, Västerbotten cheese, tomato sauce, chives, pistachio, garlic fermented honey.

TRUFFLE 245 SEK

Italian summer truffle, crème fraîche, fior di latte, silver onion, mâche salad, citronette.

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DESSERT

ROSEHIP & CHÈVRE 155 SEK

Smashed tarte, lemon curd, rosehip sorbet, frozen grated chevrè.

CHOCOLATE & COFFEE 155 SEK

Chocolate pannacotta, coffee ice cream, cardamon, pistachio.

ICE CREAM / SORBET 45 SEK / SCOOP

Ask your server for selection.

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