

**HERNÖ
GIN Bar**



SÖDERMALM
STOCKHOLM

Food

Small plates

Oyster 60 SEK

XO sauce (Sh)(Ch)(Ga)(On)

Crispy Olives 85 SEK

Manzanilla olives, ricotta, rosemary. (La)(Eg)(Gl)

Broccolini 120 SEK

Tahini emulsion, almonds, chili. (Le)(Nu)(Ch)

Västerbotten cheese fritters 115 SEK

Västerbotten cheese, jalapeño mayonnaise. (La)(Eg)

Medium plates

Pike-perch crudo 185 SEK

Sea buckthorn, pickled grapes, coriander, chili. (Ch)(Pa)

Cocktail recommendation: Bitter

Fall Tartar 225 SEK

Top side beef, karl johan mushroom, pickled chanterelles, jerusalem artichoke crisp, browned butter. (La)(On)

Cocktail recommendation: Sour

Burrata & Figs 195 SEK

Endives, balsâmico, vanilla, pine nuts. (La)(Na)

Cocktail recommendation: Spice

Duck liver mousse 195 SEK

Ras el hanout, tomato compote. (La)(Eg)(On)(Ga)(Gl)(Sf)

Cocktail recommendation: Smoke

Skagen & Waffles 225 SEK

Vendance roe, horseradish, dill. (Sh)(Ci)(Eg)(Gl)

Cocktail recommendation: Umami

Special diet

(Sh)-shellfish, (Ch)-chili, (Ga)-garlic, (On)-onion, (La)-lactose, (Eg)-egg, (Gl)-gluten, (Le)-legumes, (Nu)-nuts, (Pa)-paprika, (Sf)-stone fruit, (Ci)-citrus

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Conservas

Served with bread and olive oil. (Gl)

Scallop 145 SEK

In garlic and tomato sauce. (Sh)

Sardines 125 SEK

In olive oil and lemon. (Ci)

Pinsa

Chantarelle 205 SEK

Fior di latte, västerbotten cheese, chanterelles. (Gl)(La)(On)

Guanciale 205 SEK

Fior di latte, sun dried tomatoes, guanciale. (Gl)(La)

Chèvre & Nduja 215 SEK

Sainte-Maure de Touraine, nduja, honey, pine nuts. (Gl)(La)(Ch)(On)(Nu)

Dessert

Gooseberry & Hazelnut 95 SEK

Hazelnut ice cream, gooseberry compote, salted caramel. (La)(Eg)(Nu)

Cloudberry sorbet 95 SEK

Cloudberry, timut pepper, Hernö én gin. (Ci)

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