

HEMMA VASASTAN

EST 2013

Start me up

A selection of our favorite drinks 155:-

GIN TONIC Gordon's Gin, Tonic, Lemon
AMARETTO SOUR Amaretto, Lemon, Sugar, Egg white
RASPBERRY PASSION Vodka, Passionfruit juice, Raspberry
FIDEL CASTRO Dark rum, Ginger ale, Lime
NEGRONI Gin, Campari, Vermouth, Orange slice
P3 SPECIAL Vanilla vodka, Rasperry Sourz, Sprite, Lime, Cava
MOSCOW MULE Vodka, Ginger Beer, Lime
COSMOPOLITAN Vodka, Cointreau, Cranberry juice, Lime

MOJITO Light rum, Mint, Lime, soda, Syrup, Crushed ice
DRY MARTINI Gin, Vermouth, Lemon zest, Olive
ESPRESSO MARTINI Vodka, Kahlua, Espresso, Sugar
MARGARITA Tequila, Cointreau, Lime, Sugar
WHISKEY SOUR Whiskey, Lemon, Syrup, Egg white
PHILIPPA Rom, Apple Sourz, Passion fruit liqueur, Sprite, Lemon
MELONCRUSH Rom, Melon liqueur, Likör 43, Lemon
APEROL SPRITZ Aperol, Cava, Soda, Orange slice

"There's no place like Hemma"

At restaurant Hemma Vasastan we always want our guests to feel at home. Come as you are, directly from work or dressed up for a party.

We serve lunch and dinner of the highest quality and with excellent service. If you have special requests, just talk to your waiter.

For us, it's never a problem to customize dishes or side orders according to your wishes.

Have a nice meal!

Entrées

DEEP - FRIED ARTICHOKE

With marinated tomatoes and aioli 155:-

Wine suggestion: Torre Del Falasco Valpolicella Ripasso (red, Italy) Glass 145:- 1/1 695:-

TOAST SKAGEN

Hand peeled shrimps in dill mayonnaise, served on grilled country [farmhouse] bread, topped with bleak roe.....1/1 : 275 :- 1/2 : 185:-

Wine suggestion: Caldora Pinot Grigio (white, Italy) Glass 125:- 1/1 595:-

CLASSIC CARPACCIO

Thinly sliced fillet of beef with olive oil, arugula [rucola], parmesan and truffle mayonnaise..... 185:-

Wine suggestion: Edna Valley Vineyard Pinot Noir (red, USA) Glass 145:- 1/1 695:-

BUFFALO MOZZARELLA

Creamy buffalo mozzarella served with marinated cherry tomatoes, garlic, onion and basil.....160:-

Wine suggestion: La Méridonale Rosé (rosé, France) Glass 125:- 1/1 595:-

CHARCUTERIE BOARD

Assorted charcuteries served with parmesan, brie cheese, pickles and olives.....245:-

Wine suggestion: Pure Malbec (red, Argentina) Glass 135:- 1/1 645:-

GARLIC- AND CHILI FRIED SCAMPI

Served with aioli and lemon 170:-

Wine suggestion: Solitär Riesling Trocken (white, Germany) Glass 135:- 1/1 645:-

Fish dishes

BROILED TUNA

With asparagus risotto, arugula [rucola], gremolata and pomegranate.....340:-

Wine suggestion: Domaine Louis Moreau Petit Chablis (white, France) Glass 150:- 1/1 720:-

SESAME & CHILI BAKED CHAR FILET

With scampi and crayfish tail risottos.....345:-

Wine suggestion: 875m Chardonnay (white, Spain) Glass 135:- 1/1 645:-

OVEN BAKED COD LOIN

With browned butter, horseradish, handpeeled shrimps, and mashed potatoes..... 335:-

Wine suggestion: Caldora Pinot Grigio (white, Italy) Glass 125:- 1/1 570:-

HEMMA VASASTAN'S FISH AND SEAFOOD CASSEROLE

Served with aioli285:-

Wine suggestion: Miradou Rosé (rosé, France) Glass 140:- 1/1 670:-

PASTA SCAMPI LINGUINE

With scampi, basil, chili, garlic, white wine, tomato and cream, topped with parmesan cheese.....270:-

Wine suggestion: Solitär Riesling Trocken (white, Germany) Glass 135:- 1/1 645:-

Meat dishes

PASTA PANCETTA RIGATONI

Fried Pancetta, a mixture of mushrooms, garlic, white wine, cream, parmesan, topped with creamy buffalo mozzarella.....250:-

Wine suggestion: Collezione Oro Chianti EKO (red, Italy.) Glass 130:- 1/1 620:-

BEEF Tournedos

With green peppar sauce, asparagus and potato gratin.....365:-

Wine suggestion: Artésis Côtes du Rhône (red, France) Glass 130:- 1/1 620:-

DRY AGED BLACK ANGUS RIBEYE STEAK

With red wine gravy, chili bearnaise sauce and french fries, served with an onion and tomato salad.....360:-

Wine suggestion: Pure Malbec (red, Argentina) Glass 135:- 1/1 645:-

LAMB SIRLOIN PROVENCALE

With truffle and balsamico cream, asparagus and raw fried potatoes345:-

Wine suggestion: Torre del Falasco Valpolicella Ripasso Superiore (red, Italy) Glass 145:- 1/1 695:-

PASTA BEEF TENDERLOIN LINGUINE

With fillet of beef, onion, dijon, cream, chestnut mushrooms, red wine gravy and parmesan cheese.....270:-

Wine suggestion: Collezione Oro Chianti EKO (red, Italy) Glass 130:- 1/1 620:-

Vegetarian

STUFFED EGGPLANT

With tomatoe, onion and parsley, topped with feta cheese and bread crumbs. Served with tomatoe sauce and raw fried potatoes 245:-

Wine suggestion: 875m Chardonnay (white, Spain) Glass 135:- 1/1 645:-

LIGHTLY FRIED HALLOUMI

With chestnut mushroom risotto, grilled vegetables and parmesan cheese.....250:-

Wine suggestion: Edna Valley Vineyard Pinot Noir (red,USA) Glass 145:- 1/1 695:-

Side orders

French fries 59:-

Mixed salad..... 59:-

Olives..... 69:-

Aioli 35:-

Bearnaise/Chilibearnaise..... 35:-

Children's menu

Meat balls with linguine and cream sauce..... 110:-

Fillet of beef medallions with bearnaise sauce and french fries 195:-

Pancakes with jam and whipped cream..... 95:-

Icccream, one scoop with chocolate sauce 45:-

Dear guests, please let us know if you have any special diet requests or allergies.

Drink meny

We know everything about drinks!

At Hemma Vasastan we have a great interest in drinks. Our staff is constantly educated in wine and drinks to help you, as a guest, choose from our wide assortment.

The secret lies in how different ingredients harmonize with different grapes.

"EAT TO LIVE OR LIVE TO EAT."

Non-alcoholic drinks

Soft drinks/Juice/Low-alcohol beer	38:-
Sparkling water, 75 cl	49:-
Non-alcoholic beer	59:-
Non-alcoholic cava, glass	85:-

Sparkling wine

CODORNIU 1551 BRUT

Origin: Spain, Catalonia, DO Cava
Grape: Macabeo, Xarel-lo, Parellada
Flavor: Dry, fresh with pleasant fruitiness of yellow apples, bready and then the elegant mousse on the palate..... Glass 110:- 1/1 520:-

CHAMPAGNE DE SAINT-MARCEAUX

Origin: France, Champagne
Grape: Pinot Noir 34%, Pinot Meunier 33%, Chardonnay 33%
Flavor: Elegant, fresh, delicious and fruity taste of winter apples, citrus and mineral elements..... Glass 145:- 1/1 695:-

White wine

ISLA NEGRA WEST BAY

SAUVIGNON BLANC CHARDONNAY

Origin: Chile, Valle Central
Grape: Sauvignon Blanc 85%, Chardonnay 15%
Flavor: Medium-bodied with fresh acidity and taste of tropical fruit and citrus. Glas 110:- 1/1 520:-

CALDORA PINOT GRIGIO

TERRE GEGLI OSCI IGT

Origin: Italy, Sicily
Grape: Pinot Grigio 100%
Flavor: Fresh, mineral and fruity taste.
Spicy, bold and long aftertaste..... Glass 125:- 1/1 570:-

875m CHARDONNAY

Origin: Spain, Rioja
Grape: Chardonnay 100%
Flavor: Tasteful, elegant wine with tropical fruit tones where oak barrels are only hinted at in the background as elegant vanilla tones..... Glas 135:- 1/1 645:-

SOLITÄR RIESLING TROCKEN

Origin: Germany, Mosel
Grape: Riesling 100%
Flavor: Light, fresh, juicy and medium-sized flavor with elements of lime, mineral, strawberry and white peaches with spicy acids Glass 135:- 1/1 645:-

DOMAINE LOUIS MOREAU

PETIT CHABLIS

Origin: France, Bourgogne, AOC Petit Chablis
Grape: Chardonnay 100%
Flavor: Dry, fresh and balanced flavor with mineral tones and a long ending with balanced acid. Glass 150:- 1/1 720:-

Rose wine

LA MÉRIDONALE ROSÉ

Origin: France, Languedoc
Grape: Grenache 55% Cinsault 45%,
Flavor: Dry, fruity and fresh with notes of raspberry, red currant, strawberries, mandarin and blood orange. Glas 125:- 1/1 595:-

LYV ROSÉ

Origin: France, Languedoc - Rousillon
Grape: Grenache 33%, Cinsault 33%, Syrah 34%
Flavor: Bright berries and very fresh flavor with hints of rhubarb, lavender, strawberries, red currants and citrus Glas 130:- 1/1 620:-

MIRADOU ROSÉ

Origin: France, Provence
Grape: Carignan 45%, Grenache 10%, Cinsault 10%, Syrah 10%, Caladoc 25%
Flavor: Medium-bodied, dry, with lovely aromes of strawberries, raspberries, mulberries and red currant. Fresh and refreshing. Glass 140:- 1/1 670:-

Red wine

AP VINO ROSSO

Origin: Italy, Veneto
Grape: Corvina 40%, Rondinella 10%, Merlot 35%, Cabernet Sauvignon 15%
Flavor: Medium-sized with generous flavors of cherry and raspberries..... Glass 110:- 1/1 520:-

COLLEZIONE ORO CHIANTI EKO

Origin: Italy
Grape: Sangiovese 90%, Sauvignon 10%
Flavor: Red beery and typical of origin with fresh acidity and softly wrapped tannins. Glass 130:- 1/1 620:-

PURE MALBEC

Origin: Argentina, Mendoza, Uco Valley
Grape: Malbec 100%
Flavor: Juicy, fruity taste with cherries, plums and spices with an elegant long aftertaste Glass 135:- 1/1 645:-

ARTESIS CÔTES DU RHÔNE ROUGE

Ursprung: France, Rhône, AOP Côtes du Rhône
Grape: Grenache 60%, Syrah 35%, Mourvèdre 5%
Flavor: Full-bodied with notes of prunes, cherries, blackberries and herbs. Silky freshness, balanced tannins, spicy finish. Glass 130:- 1/1 620:-

EDNA VALLEY VINEYARD PINOT NOIR

Origin: USA, California
Grape: Pinot Noir 100%
Flavor: Fruity and fresh flavor with hints of blackcurrant, cherry and silky tannins Glass 145:- 1/1 695:-

TORRE DEL FALASCO VALPOLICELLA

RIPASSO SUPERIORE DOC

Origin: Italy, Veneto
Grape: Corvina, Corvinone och Rondinella
Flavor: Medelfylligt med smak av mörk frukt, Medium-bodied with taste of dark fruit, chocolate, almonds, barrels and herbs. Concentrated, rich fruitiness. Long, persistent aftertaste..... Glass 145:- 1/1 695:-

PARIGI NEBBIOLO D'ALBA DOC

Origin: Italy, Piemonte
Grape: Nebbiolo 100%
Flavor: Medium-sized, grape-like, dry taste with cherries, spices, dishes, nuts, dried fruit and chocolate 1/1 750:-

REINE JEANNE CHÂTEAUNEUF

DU PAPE

Origin: France, Rhône, AOP Châteauneuf-du-Pape
Grape: Grenache 70%, Syrah 25%, Mourvèdre 5%
Flavor: Full-bodied wine with soft, elegant tannins in the Rhône style. Fresh, fruity with aromas of dark cherries, raspberries, black currants, licorice and spices 1/1 855:-

BAROLO TRESURI DOCG

Origin: Italy, Piemonte, DOCG
Grape: Nebbiolo 100%
Flavor: Slim and very elegant, deep cherry flavor with a long, classic finish in tones of oak and dull, dark chocolate 1/1 940:-

LOUIS MARTINI NAPA VALLEY

CABERNET SAUVIGNON

Origin: USA, California, Napa Valley
Grape: Cabernet Sauvignon 100%
Flavor: Full-bodied and elegant Napa classic with generous flavors of dark cherries and cassis. The wine has a powerful character of oak barrels, spices and vanilla 1/1 950:-

CASTELGIOCONDO BRUNELLO

DI MONTALCINO DOCG

Origin: Italien, Toscana
Grape: Brunello (Sangiovese Grosso)100%
Flavor: Classy and elegant! Fruity and soft flavor of sweet cherries combined with fruity tannins and hints of oak, coffee, dark chocolate and almonds. 1/1 1150:-

Cider

BRISKA

Origin: Sweden. *Flavor:* Raspberries & Currant. 33 cl 85:-

BRISKA

Origin: Sweden. *Flavor:* Pear..... 33 cl 85:-

BRISKA

Origin: Sweden. *Flavor:* Elderflower. 33 cl 85:-

STRONGBOW

Origin: England. *Flavor:* Apple..... 33 cl 85:-

Draft beer

NORRLANDS GULD

Origin: Sweden
Flavor: Full-bodied with some bitterness.
Fresh malt aromatic aroma 40 cl 82:- 50 cl 87:-

WISBY SLEEPY BULLDOG PALE ALE

Origin: Sweden
Flavor: Highlighted bitterness with malt roasted notes and long fruity aftertaste 40 cl 95:- 50 cl 99:-

KRUŠOVICE

Origin: Czech Republic
Flavor: Fresh and malty lager with hints of apricot, honey and herbs? 40 cl 90:- 50 cl 95:-

OFILTRERAD MARIESTADS

Origin: Sweden
Flavor: A modern and tasty layer of heavy malting and bitterness..... 40 cl 87:- 50 cl 92:-

Beer in bottle

HEINEKEN

Origin: Netherlands
Flavor: Balanced and slightly lighter fullness. With humble bitterness and slightly longer fruity aftertaste..... 33 cl 89:-

MARIESTADS

Origin: Sweden
Flavor: Full-bodied with some bitterness.
Fresh malt aromatic fragrance 50 cl 90:-

PAULANER HEFE WEISSBIER

Origin: Germany
Flavor: Unique, mild, refreshing and slightly fruity taste 50 cl 98:-

CARLSBERG HOF

Origin: Sweden
Flavor: Bready aroma with elements of straw and citrus..... 33 cl 79:-

SOL

Origin: Mexico
Flavor: Light, fairly dry beer with a small amount of bitterness and a neutral style. 33 cl 89:-

WISBY STOUT

Origin: Sweden
Flavor: Distinctive character of dark roasted malt with elements of chocolate and a long aftertaste of bitterness 33 cl 89:-

A SHIP FULL OF IPA

Origin: Sweden
Flavor: Malty with a heavily marked hop bitterness and pleasant hop aroma with elements of grapefruit, melon and citrus. 33 cl 95:-

SITTING BULLDOG IPA

Origin: Sweden
Flavor: Marked bitterness and fullness with a little honey sweetness and fruity aftertaste..... 33 cl 95:-

DAURA DAMM

Origin: Spain
Flavor: (Gluten free) Malty taste with elements of citrus, honey, herbs and light bread 33 cl 85:-