HEMMA

VASASTAN

VALENTINE'S DAY

MENU

2-RÄTTERS, *med ett glas cava 675 / utan cava 575*

3-RÄTTERS, *med ett glas cava 775 / utan cava 675*

FÖRRÄTTER

TOAST SKAGEN, *Handskalade räkor i dillmajonnäs, smörstekt toast bröd, toppat med löjrom*
Vintips: Solitär Riesling Trocken (vitt,Tyskland) 145 / 695

KLASSISK RÅBIFF, *Dijonaise, äggula, rödlök, gräslök, rödbetor, kapris*
Vintips: Secret de lunes Pinot Noir (rött, Frankrike) 155 / 725

ARANCINI (Risotto bollar), *svamp risotto, västerbottenkräm och parmesan*
Vintips: Domaine Louis Moreau Petit Chablis (white, Frankrike) 160 / 760

VARMRÄTTER

ENTRECÔTE *, pommes frites, rödvinssky, persiljesmör, lök och-tomat sallad*
Vintips: Artesis Côtes du Rhône (rött,Frankrike) 140 / 660

BIFF RYDBERG, *oxfilé, tärnad potatis, lök, äggula och dijoncréme*
Vintips: Pure Malbec (rött, Argentina) 145 / 695

UNGSBAKAD TORSK, *brynt smör, handskalade räkor, pepparrot och potatispuré*
Vintips: Caldora Pinot Grigio (vitt, Italien) 135 / 625

PASTA LINGUINE, *scampi, chili, vitlök, purjolök, vitt vin, grädde toppad med parmesan*
Vintips: 875m Chardonnay (vitt, Spanien) 145 / 695

SVAMPFYLLDA KROPPKAKOR, *ört-vitlöksstekt skogssvamp, brynt smör, rårörda lingon och råhyvlad champinjon (VEG)*
Vintips: Torre Del Falasco Valpolicella Ripasso (rött, Italien) 155 / 725

DESSERT

HALLON CHEESE CAKE
Dessertvin: Grappa, Sibona Barolo 4cl 148

HEMMAS CRÈME BRÛLÉE
Dessertvin: Tesauro Recioto della valpolicella doc 6cl 85

SORBET, *hallon & lime*

KAFFEDRINKAR
Irish coffee
Baileys coffee
Café D.O.M
Espresso Martini
165:-

HEMMA

VASASTAN

VALENTINE'S DAY MENU

2-COURSE, *with a glass of cava 675 / without cava 575*

3-COURSE, *with a glass of cava 775 / without cava 675*

STARTER

***TOAST SKAGEN**, hand-peeled shrimp in dill mayonnaise, butter-fried toast, topped with bleak roe*
Wine suggestion: Solitär Riesling Trocken (white,Germany) 145 / 695

***CLASSIC TARTAR**, dijonnaise, egg yolk, red onion, chives, beetroot and capers*
Wine suggestion: Secret de lunes Pinot Noir (red,Frankrike) 155 / 725

***ARANCINI(Risotto balls)**, mushroom risotto, västerbotten cheese cream and Parmesan*
Wine suggestion: Domaine Louis Moreau Petit Chablis (white, France) 160 / 770

MAIN COURSE

***ENTRECÔTE**, french fries, red wine sauce, parsley butter, onion and tomato salad*
Wine suggestion: Artesis Côtes du Rhóne (red, France) 140 / 660

***BIFF RYDBERG**, beef tenderloin, diced potatoes, onion, egg yolk and Dijon cream*
Wine suggestion: Pure Malbec (red, Argentina) 145 / 695

***OVEN BAKED COD LOIN**, browned butter, horseradish, handpeeled shrimps and mashed potatoes*
Wine suggestion: Caldora Pinot Grigio (white, Italy) 135 / 625

***PASTA SCAMPI LINGUINE**, scampi, chili, garlic, onion leek, white wine, tomato and cream, topped with parmesan cheese*
Wine suggestion: 875m Chardonnay (white, Spain) 145 / 695

***MUSHROOM FILLED POTATO DUMPLINGS**, herb and garlic fried mushrooms, browned butter, lingonberries and sliced mushroom*
Wine suggestion: Torre Del Falasco Valpolicella Ripasso (red, Italy) 155 / 725

DESSERTS

RASBERRY CHESSE CAKE
Dessert wine: Grappa, Sibona Barolo 4cl 148

HEMMAS CRÈME BRÛLÉE

Dessert wine: Tesauro Recioto della valpolicella doc 6cl 85

***SORBET,** with rasberry and lime*

COFFEE DRINKS
Irish coffee
Baileys coffee
Café D.O.M
Espresso Martini
165KR