

WINE ON BOTTLE

ARZUGA GRAN RESERVA (Year 2018)  
Origin: RIBERIA DEL DUERO, Spanien  
Grape: Tempranillo 100% 1/1 1195



BAROLO TRESURI DOCG  
Origin: Italy, Piemonte, DOCG  
Grape: Nebbiolo 100% 1/1 995

REINE JEANNE CHÂTEAUNEUF DU PAPE  
Origin: France, Rhône, AOP Châteauneuf-du-Pape  
Grape: Grenache 70%, Syrah 25%, Mourvèdre 5% 1/1 895

CASTELGIOCONDO BRUNELLO  
Origin: Italy, Toscana  
Grape: Brunello (sangiovese grosso) 100% 1/1 1150

LOUIS MARTINI NAPA VALLEY CABERNET SAUVIGNON  
Origin: USA, California, Napa Valley  
Grape: Cabernet Sauvignon 100% 1/1 1050

SANTIAGO RUIZ ALBARIÑO (WHITE WINE)  
Origin DO Rias Baxias, Spain  
Grape: Albarino 82%, Loureiro 9%, Cainoblanco 4%,  
Treinadora 3%, Godello 2% 1/1 795

SANCERRE LES DEMOISELLES BLANCH (WHITE WINE)  
Origin France, Sancerre, Loire  
Grape: Sauvignon blanc 100% 1/1 825

HEMMA

VASASTAN



KIDS MENU

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Hemmas meatballs with cream sauce,<br>potato purée                 | 155 |
| Fillet of beef medallions with bearnaise sauce and<br>french fries | 205 |
| Pancakes with jam and cream                                        | 125 |
| A scoop of ice cream with chocolate sauce                          | 55  |

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





## STARTERS

|                                                                                                     |                        |
|-----------------------------------------------------------------------------------------------------|------------------------|
| <b>TOAST SKAGEN</b>                                                                                 | <b>1/2 195 1/1 295</b> |
| Buttered bread, red onion, chives topped with bleak roe                                             |                        |
| <b>Wine suggestion:</b> Capitolo Pinot Grigio (White, Italy)    Glass 150 1/1 695                   |                        |
| <b>CHANTERELLE TOAST</b>                                                                            | <b>179</b>             |
| Buttered bread, spinach, stewed chanterelles, bacon, topped with Swedish präst cheese               |                        |
| <b>Wine suggestion:</b> 875m Chardonnay (White, Spain) Glass 155 1/1 715                            |                        |
| <b>GARLIC AND CHILLI PRAWNS</b>                                                                     | <b>175</b>             |
| Served with aioli, lemon and slice of bread                                                         |                        |
| <b>Wine suggestion:</b> Solitär Riesling Trocken (White, Germany)    Glass 165 1/1 775              |                        |
| <b>FRIED ARTICHOKE</b>                                                                              | <b>160</b>             |
| Served with lemon aioli                                                                             |                        |
| <b>Wine suggestion:</b> Domaine Louis Moreau Petit Chablis (White, France) Glass 170 1/1 795        |                        |
| <b>ARANCINI</b>                                                                                     | <b>165</b>             |
| mushroom risotto, Västerbotten cream, topped with parmesan                                          |                        |
| <b>Wine suggestion:</b> Domaine Louis Moreau Petit Chablis (White, France) Glass 170 1/1 795        |                        |
| <b>MEAT TRAY (minimum 2 pers)</b>                                                                   | <b>155 p/p</b>         |
| Selected charcuterie served with brie cheese, parmesan cheese pickles, fig jam, biscuits and olives |                        |
| <b>Wine suggestion:</b> Pure Malbec (Red, Argentina)    Glass 155 1/1 715                           |                        |

## SIDEORDER



|              |    |
|--------------|----|
| French fries | 75 |
| Mixsalad     | 69 |
| Aioli        | 29 |
| Bearnaise    | 29 |

Allergies, special requests?  
or were the meat/fish origins?  
Feel free to ask your waiter :)

## MAIN COURSES

|                                                                                                                                         |            |
|-----------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>HEMMAS HAMBURGER</b>                                                                                                                 | <b>260</b> |
| Ground beef, chipotle mayonnaise, caramelized onions, crispy lettuce, smoked pork belly, served with french fries & chipotle mayonnaise |            |
| <b>DRY-EGED BLACK ANGUS ENTRECÔTE / 250g</b>                                                                                            | <b>415</b> |
| Dry eged black Angus, red wine sauce, parsley butter, french fries & tomato-onion salad                                                 |            |
| Supplement bearnaise 25 :-                                                                                                              |            |
| <b>Wine suggestion:</b> Pure Malbec (Red, Argentina)    Glass 155 1/1 715                                                               |            |
| <b>HEMMAS MEATBALLS</b>                                                                                                                 | <b>265</b> |
| Cream sauce, lingonberries, pickled cucumber, and potato purée                                                                          |            |
| <b>Wine suggestion:</b> Collezione oro chianti EKO(Red, Italy)    Glass 155 1/1 715                                                     |            |
| <b>STEAK TARTAR</b>                                                                                                                     | <b>295</b> |
| Dijonnaise, egg yolk, red onion, beetroot, capers & french fries                                                                        |            |
| <b>Wine suggestion:</b> Secret de Lunès Pinot Noir Noir (Red, France)    Glass 165 1/1 775                                              |            |
| <b>RIGATONI À LA HEMMA</b>                                                                                                              | <b>279</b> |
| Beef tenderloin, onion, garlic, mushrooms, red wine, cream and topped with parmesan                                                     |            |
| <b>Wine suggestion:</b> Collezione oro chianti EKO (Red, Italy)    Glass 155 1/1 715                                                    |            |
| <b>HEMMAS CAESAR SALAD</b>                                                                                                              | <b>245</b> |
| Romaine lettuce, homemade Caesardressing, bacon, chicken & croutons                                                                     |            |
| <b>SEARED CHAR FILLÉT</b>                                                                                                               | <b>355</b> |
| Dill-tossed boiled potatoes, sugar snap peas, Hollandaise sauce & trout roe                                                             |            |
| <b>Wine suggestion:</b> 875m Chardonnay (White, Spain)    Glass 155 1/1 715                                                             |            |
| <b>OVENBAKED COD</b>                                                                                                                    | <b>375</b> |
| Sautéed chanterelles, asparagus, browned butter, dill, lemon & potato purée                                                             |            |
| <b>Wine suggestion:</b> Capitolo Pinot Grigio (White,Italy)    Glass 150 1/1 695                                                        |            |
| <b>FISH AND SEAFOOD CASSEROLE</b>                                                                                                       | <b>295</b> |
| Tomato-based fish stew with root vegetables, salmon, cod, hand-peeled prawns & mussels, served with aioli                               |            |
| Supplement Garlic bread 35 :-                                                                                                           |            |
| <b>Wine suggestion:</b> Capitolo Pinot Grigio (White, Italy) Glass 150 1/1 695                                                          |            |
| <b>SCAMPI LINGUINE À LA HEMMA</b>                                                                                                       | <b>270</b> |
| Scampi, basil, chili, garlic, white wine, tomato, cream, topped with parmesan                                                           |            |
| <b>Wine suggestion:</b> Solitär Riesling Trocken (White, Germany)    Glass 165 1/1 775                                                  |            |
| <b>OVEN ROASTED POINTED CABBAGE</b>                                                                                                     | <b>255</b> |
| Pointed cabbage, roasted root vegetables, mixed greens, hazelnuts & vegan rosemarymayonnaise                                            |            |
| <b>Wine suggestion:</b> Domaine Louis Moreau Petit Chablis (White, France) Glass 170 1/1 795                                            |            |



## SPARKLING



|                                 |                          |
|---------------------------------|--------------------------|
| <b>DELAPIERRE CAVA</b>          | <b>Glass 125 1/1 570</b> |
| <b>CHAMPAGNE SAINT-MARCEAUX</b> | <b>Glass 175 1/1 775</b> |
| <b>NON-ALCOHOLIC CAVA</b>       | <b>Glass 89</b>          |

## COCKTAILS

169

|                                                                     |
|---------------------------------------------------------------------|
| <b>HEMMAFRUN</b>                                                    |
| White Rum, Passoa, raspberry puree, Passion fruit juice, Syrup      |
| <b>HEMMAHERREN</b>                                                  |
| Gin, Martini Rosso, Cointreau, lemon juice, syrup, Angonsturabitter |
| <b>DIREKTÖRN</b>                                                    |
| ST-Germain, Gin, syrup, lemon juice, egg whites , angonsturabitter  |
| <b>NEGRONI</b>                                                      |
| Gin, martini rosso, campari                                         |
| <b>DRY MARTINI</b>                                                  |
| Gin, Vermouth, Olive                                                |
| <b>COSMOPOLITAN</b>                                                 |
| Vodka, Cointreau, cranberry juice, lime                             |



## BEER ON DRAFT

|                                      |                 |
|--------------------------------------|-----------------|
| <b>NORRLANDS GULD</b>                | <b>40 cl 87</b> |
| Origin: Sweden                       |                 |
| <b>WISBY SLEEPY BULLDOG PALE ALE</b> | <b>40 cl 99</b> |
| Origin: Sweden                       |                 |
| <b>KRUŠOVICE</b>                     | <b>40 cl 95</b> |
| Origin: Czech Republic               |                 |
| <b>UNFILTERED MARIESTADS</b>         | <b>40 cl 92</b> |
| Origin: Sweden                       |                 |

Bottle Beer on drink menu!

