

M E N U

STARTERS

Tartar of veal from Tolvmans in Oravais
with horseradish mayonnaise, poached and deep-fried salsify, pickled spruce, and salted rowan berries **13€**

Poached pikeperch with crayfish vinaigrette
crayfish mayonnaise, aquavit jelly, celeriac, semi-dried tomato, and fennel **12€**

Variation on beetroots from Finne Farm;
grilled, semi-dried and pickled, with grated bean terrine, spruce jelly, and crispy black currant **11€**
Available as a vegan option

Butter boiled and crispy Marabel potato from Jussila
with hay smoked brown butter foam, pickled gooseberries, dried dill, and pike roe **11€**
Available as a vegan option

MAIN COURSES

Confit turkey from Hemmanet
with pumpkin puree, deep-fried and pickled sunchoke, fried corn, grated chicken liver, and turkey butter sauce **23€**

Organic lamb from Norrebro
with roasted and pickled carrot, potato puree with aged cheese, variation on cabbage, and a sweet and sour dill jus **25€**

Grilled whitefish fillet
with cabbage cream stew, roasted cauliflower, pickled kohlrabi, crispy potato, and hollandaise sauce with roses **25€**

Slightly smoked and baked Kaskö trout
with a cream of parsnip, butter cooked broccoli, pickled cucumber, parsley oil, and foamy blue mussel sauce **24€**

Potato terrine and caramelized onion
with spruce glaze, pickled chantarelle, butter fried mushroom, poached kohlrabi, lingonberries, thyme mayonnaise, and potato crisp **22€**
Available as a vegan option

THE BACK POCKET

Butter fried levain bread
with creamed mushrooms, pickled onion, crispy pork belly from Björkens, dressed salad, and roasted seeds **18€**
Available as a vegetarian option

Foamy crayfish soup
with cooked potato, crayfish mayonnaise, croutons, fennel, and celery **16€**

DESSERTS

Caramelised sunchoke sorbet
with sea buckthorn curd, browned butter, dried sunchoke, honeycomb, and marigold **10€**
Available as a vegan option

Grilled apple ice cream
with apple granita, spiced and roasted apple, almond cake, and chanterelle caramel **10€**

Carrot cake our way
biscuit with citrus frosting, and carrot powder **4€**

HEJM's 4 course menu 49 €/person
Only served inside the restaurant
Wine paring 35 €/person