

HEJM

CHRISTMAS MENU

Five courses served to the table

CHRISTMAS TABLE SERVED TO THE

We want to offer a new way to enjoy the Christmas table, without queuing or rush. This year we are serving Christmas food straight to the table. Traditional Christmas flavors in a modern packaging. Dishes will be served in five rounds.

For sharing

Mustard herring & Sea buckthorn Baltic herring
Butter cooked potato & dill
Christmas loaf, crisp bread & butter
Sugar and salt cured salmon with mustard dressing
Fish tartar with trout, whitefish & smoked sour cream
Chicken liver, black currant & roasted onion
Warm smoked reindeer, chantarelles, lingonberry & spruce shoots

Middle Course

Butter cooked and crispy Marabel potato, cold smoked pike, pike roe, marinated gooseberries and hay smoked brown butter sauce

Main Course

Tender and glazed organic pork from Skogsjö gård, overnight cooked swede, poached green kale, pickled red kale, apple pure, blood pudding and pork sauce

Cheese Plate

Parfait from Peltola blue, plum marmalade, gingerbread cookie, and roasted hazelnut

Dessert

Meadowsweet ice-cream and oven apple, almond cake, salt roasted almonds and warm caramel sauce

Small goodies

Mattis chocolate cake
Mickes snickers cake
Granholms marmalade

Price:

Monday-Thursday 47€/pers
Friday-Saturday 50€/pers

The Christmas table is served to the whole table, we take your allergies into consideration

For those who don't feel like Christmas food

STARTERS

Sugar and salt cured wild salmon

hay smoked brown butter sauce, dried rose, semi-dried carrot, and poached onion 13€

Seasoned and seared moose

soy pickled and crispy mushrooms, lingonberry, potato croutons and fermented garlic mayonnaise 13€

Foamy mushroom soup

roasted cream and horseradish, pickled mushrooms, spruce shots, celery and crispy cheese 12€

MAIN COURSES

Oven cooked pikeperch

crispy quinoa, butter grilled bread, parsley mayonnaise, cabbage braised with cream and poached parsley root 25€

Tender grilled beef side

birch syrup, deep-fried potato terrine, collection of beets, stock sauce with mustard seeds and caramelized onion 25€

Oven cooked celeriac

spruce shot glaze, mushroom broth and brown butter, apple pure, stew with lentils and deep fried potato 22€

DESSERTS

Meadowsweet ice-cream

oven apple, almond cake, salt roasted almonds and warm caramel sauce 10€

Raspberry parfait

salty liquorice, lemon curd, praline from sunflower seeds and roasted seeds 10€