

Restaurant
HEJM

Group menu's HEJM January-April

*Group menus are aimed for groups of 15 persons at least. The menu choice must be coherent for the whole group and the menu must be ordered at least one (1) week in advance. The final amount of persons as well as allergies need to be informed at least three (3) days before your visit. In the menu "Your choice" the group can choose from two different starters and main courses. We will charge according to the amount of people reserved. **We take all allergies and dietary restrictions into consideration***

THE GREEN MENU 42€

Also available as a vegan option

Starter

Poached celeriac

caramelized yoghurt, black currant leaves, roasted hazelnuts and celery broth

Main course

Nordic mushroom risotto

Spelt cooked in mushroom broth, semi-dried Jerusalem artichoke, fried forest mushrooms and spruce shoots

Dessert

Raspberry sorbet with sparkling wine

mousse of beach roses, licorice meringue, roasted oats and sunflower seed praline

PORK MENU 45€

Starter

Tartar of trout from Kaskö

with roasted tomato mayonnaise, grated horseradish, stalk celery, Chinese cabbage, and spiced bread

Main course

Glazed terrine of grilled pork

from Skogsjö gård with crispy rind, horseradish, potato crème, roasted carrot, pickled turnip, spruce shoots and pork gravy

Dessert

Sour cream ice cream with chanterelles

almond cake with liquor, spruce shoots syrup, crispy almond and warm cloudberry jam

YOUR CHOICE 48€

Starter

Poached celeriac

caramelized yoghurt, black currant leaves, roasted hazelnuts, celery broth and whitefish roe from Kvarken

OR

Tartar of trout from Kaskö

with roasted tomato mayonnaise, grated horseradish, stalk celery, Chinese cabbage, and spiced bread

Main course

Grilled organic beef

from Träskkulla with onion cream, potato croquette, beetroot baked in tallow and gravy with black currant

OR

Lightly smoked and baked char

with butter cooked leek, boiled potatoes, rhubarb, dried savoy cabbage, grilled cabbage butter and butter mixed crown dill sauce

Dessert

Sour cream ice cream with chanterelles

almond cake with liquor, spruce shoots syrup, crispy almond and warm cloudberry jam

AUTUMN MENU 56€

Starter

Poached celeriac

caramelized yoghurt, black currant leaves, roasted hazelnuts, celery broth and whitefish roe from Kvarken

Main course

Spiced and seared reindeer

with onion cream, potato croquette, dried savoy cabbage, beetroot baked in tallow and gravy with black currant

Dessert

Sour cream ice cream with chanterelles

almond cake with liquor, spruce shoots syrup, crispy almond and warm cloudberry jam

MENU HEJM 55€

Starter

Tartar of trout from Kaskö

with roasted tomato mayonnaise, horseradish, stalk celery, Chinese cabbage and spiced bread

Middle course

Butter boiled and crispy Marabel potato

with hay-smoked browned butter foam, gooseberries, kohlrabi, and pike roe

Main course

Organic beef from Träskkulla

with onion cream, potato croquette, beetroot, tallow and gravy with black currant

Dessert

Raspberry sorbet with sparkling wine

mousse of beach roses, licorice meringue, roasted oats and sunflower seed praline

HEJM TASTING 70€

Tartar of trout from Kaskö

with roasted tomato mayonnaise, horseradish, celery, Chinese cabbage, and spiced bread

Poached celeriac

caramelized yoghurt, black currant leaves, hazelnuts, celery broth and whitefish roe

Cured reindeer steak

with turnip cream, pickled mustard seeds, pickled mushrooms, lingonberries and spruce shoots

Lightly smoked and baked char

with butter cooked leek, potatoes, rhubarb, dried savoy cabbage, grilled cabbage butter and butter mixed crown dill sauce

Grilled organic beef

from Träskulla with onion cream, potato croquette, beetroot baked in tallow and gravy with black currant

Raspberry sorbet with sparkling wine

mousse of beach roses, licorice meringue, oats and sunflower seed praline

We will be happy to recommend suitable beverages for the menus.
If you have any requests or questions please don't hesitate to contact us!