

M E N Y

STARTERS

Sugar and salt cured reindeer

with turnip cream, pickled mustard seeds, pickled mushrooms, lingonberries and spruce shoots **13€**

Tartar of trout from Kaskö

with roasted tomato mayonnaise, grated horseradish, celery, Chinese cabbage, and spiced bread **12€**

Poached celeriac

caramelized yoghurt, black currant leaves, roasted hazelnuts, celery broth and whitefish roe from Kvarken **12€**
Also available vegetarian

Butter boiled and crispy marabel potatoes from Jussila

with pike roe, pickled gooseberries, dried dill, and hay-smoked browned butter foam **11€**
Also available vegan

MAIN COURSES

Glazed terrine of grilled pork

from Skogsjö gård with crispy rind, horseradish, carrot cream, pickled turnip, spruce shoots and pork gravy with browned butter **23€**

Grilled organic beef

from Träskulla with onion cream, potato croquette, beetroot baked in tallow and gravy with black currant **25€**

Skin fried whitefish fillet

with mashed parsnip, dill cream, pickled chanterelles, crispy parsnip, and hay-smoked browned butter foam **25€**

Lightly smoked and baked char

with butter cooked leek, boiled potatoes, rhubarb, dried savoy cabbage, grilled cabbage butter and butter mixed crown dill sauce **24€**

Nordic mushroom risotto

Spelt cooked in mushroom broth, semi-dried Jerusalem artichoke, fried forest mushrooms and spruce shoots **21€**
Also available vegan

THE BACK POCKET

Raw sausage from Skogsjö Gård

with pickled cabbage and onions, pickled mustard seeds, warm potato salad and mustard mayonnaise **18€**
Also available vegetarian/vegan with quinoa steak

Foamy mushroom soup

med caramelized yogurt, pickled and fried forest mushrooms, pickled spruce shoots and celery **16€**

DESSERTES

Raspberry sorbet with sparkling wine

mousse of beach roses, licorice meringue, roasted oats and sunflower seed praline **10€**
Also available vegan

Sour cream ice cream with chanterelles

almond cake with liquor, spruce shoots syrup, crispy almond and warm cloudberry jam **10€**

Little sweet

Deep fried doughnut with birch syrup and whipped crème fraîche **5€**

*HEJM's 4 course menu 49 €/ person
Served only for the whole party*

Beverage menu 35€/ person