

M E N U

STARTERS

Soy cured and charred organic beef

from Träskulla with smoked celeriac crème, crispy buckwheat, browned butter, braised champignons, and spruce tips **13€**

Confit trout from Kaskö

with tomato mayonnaise, marinated Chinese cabbage, fennel, dried crown dill vinegar, horseradish, and crispy malt bread **12€**

Sunchoke pudding

white fish roe from Kvarken, pickled red onion, dried leek, deep-fried sunchoke, and crispy levain bread **12€**
Available also as vegetarian

Butter-cooked and crispy marabel potatoes from Jussila

with pike roe, pickled gooseberries, dried dill, and hay smoked brown butter foam **11€**
Available also as vegan

MAIN COURSES

Glazed terrine of grilled pork

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

Spice blackened reindeer

with parsnip crème, potato croquette, smoked parsnip, garlic fried champignons, and gravy with herbs **25€**

Skin fried white fish

with sauce mashed potatoes, deep-fried sunchoke, oven-baked leek, crispy black currant leaves, and dark gravy **25€**

Oven-baked Skrei cod

with parsley root, crispy and butter-fried cabbage, parsley crème, ramsons butter, and foamy funnel chantarelle broth **25€**

Nordic mushroom risotto

spelt cooked in mushroom broth, puffed spelt, semi-dried beets, fried farm mushrooms, and spruce tip **21€**
Available also as vegan

THE BACK POCKET

Raw sausage from Skogsjö Gård

with marinated cabbage, pickled onion and mustard seeds, warm potato salad, and mustard mayonnaise **18€**
Available also as vegetarian/vegan with quinoa patty

HEJM's fish stew

with foamy shellfish broth, rainbow trout and blue mussels, marinated fennel, potatoes, and tomato mayonnaise **16€**

DESSERTS

Raspberry and sparkling wine sorbet

with beach rose mousse, licorice meringue, roasted almonds, and almond praline **10€**
Available also as vegan

Milk sorbet with nutmeg

sea buckthorn crème, fried sugar cake, crispy honey, and cloudberry syrup **10€**

Small sweet

deep-fried sour dough donut with chokeberry glaze, berry compote, and hazelnut pudding **6€**

HEJM's 4 courses 49 €/ person

Served to the whole table party

Beverage menu 35€/ person