

M E N U

STARTER

Turkey terrine from Hemmanet

with parsnip puree, pickled green tomato, habanero from Töjby, deep-fried onions, and foamy nettle sauce
12€

Marinated Baltic herring

with blackcurrant leaf mayonnaise, pickled cucumber, shallots, dried sour cream, and white fish roe **12€**

Variations of Finne's carrots;

grilled with spices, semidried and marinated, with smoked almonds, soy pearls, browned butter, and ramson **10€**

Available as vegan option

Butter-cooked and crispy Marabel potato

from Jussila with gooseberries, pike roe, kohlrabi, dried dill, and hay-smoked browned butter foam **11€**

Available as vegan option

MAIN COURSE

Overnight cooked and grilled pork belly

from Skogsjö with celeriac puree, roasted and pickled yellow beets, habanero, and pork jus with tarragon oil
23€

Organic beef from Träskulla

with baked tomato, deep-fried potato, ramson mayonnaise, spring onion, pickled mustard seeds, and jus **25€**

Butter-fried perch

with crispy bread, pea puree, kale, broccoli, cucumber, smoked butter with burbot liver and roe, foamy horseradish sauce **25€**

Oven-baked trout from Kaskö

with butter-cooked and crispy potato, ragù of tomato, fennel and chorizo, browned butter and Sandefjord sauce with herbs **23€**

Sunflower seed "risotto"

with asparagus broth, peas, aged cheddar, pickled and crispy salsify, fennel, and fresh garlic **21€**

Available as vegan option

BACK POCKET

Butter-fried levain bread

with overnight cooked pork belly, ramson mayonnaise, baked and pickled tomato, habanero, and grated cheddar cheese

18€

Available as vegan option with lentil steak

HEJM's fish stew

with foamy seafood soup, trout, blue mussel, dressed fennel, potato, and smoked almonds

16€

DESSERT

Milk sorbet

with roasted strawberry curd, broken beach rose gel, and crispy pie dough with oats

10€

Blackcurrant leaf ice cream

with yoghurt foam, gooseberry jam, buckwheat cake, and puffed buckwheat **10€**

Small sweet

Deep-fried doughnut with rhubarb sorbet and honey crisp **6€**

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