

M E N Y

STARTERS

Organic beef tartar from Träskkulla
with spruce tip oil, rhubarb, charred beans, horseradish mayonnaise, and crispy potatoes **13€**

Salted wild salmon
green tomato jus, grilled cucumber, kohlrabi, spring onions, smoked sour cream, and trout roe **13€**

Smoked cauliflower
beef steak tomato from Granö, cheddar mayonnaise, herb oil with habanero, buckwheat, and crispy kale **11€**
Available as vegan option

Potato croquette
warm smoked white fish, pickled cucumber, and horseradish mayonnaise **6€**

MAIN COURSES

Grilled organic pork
from Skogsjö gård with feta cheese crème, charred summer cabbage, preserved zucchini, cooked mushrooms, and sauce with mustard seeds and spruce tip **23€**

Grilled beef sirloin
with deep fried potato, oven cooked tomato, onion, grilled herb-butter, horseradish, and sauce with roasted garlic **25€**

Butter-fried perch
with broccoli crème, hay smoked potato, fennel, spinach, preserved cucumber, dill oil, and foamy horseradish sauce **25€**

Oven-baked trout from Kaskö
with butter-cooked and crispy potato, ragù of tomato, paprika and chorizo, browned butter and Sandefjord sauce with herbs **24€**

Sunflower seed "risotto"
with nettle velouté, crushed peas, aged cheddar cheese, charred green asparagus, fennel, and deep-fried nettles **22€**
Available as vegan option

BACK POCKET (main course)

Grilled flatbread
with tender chuck steak, feta cheese cream, tomato and paprika salsa, salad, pickled onion, and herb oil with a kick **19€**

Salad with wild salmon tartar
lentils, pickled cucumber, fennel, charred asparagus, beans, roasted seeds, and horseradish dressing **16€**

Butter-fried levain bread
with grilled pork belly, spiced oil, pickled cabbage salad, green tomato, cheddar mayonnaise and deep-fried potatoes **18€**

All courses in the Back Pocket are available as vegetarian/vegan option with lentil patty

DESSERTS

Blackcurrant leaf ice cream
with baked rhubarb, crispy shortcrust pastry, chervil foam, rhubarb pearls, and almond cake **10€**
Available as vegan option

Milk sorbet
crushed strawberries, pineapple weed, butter cooked pancake, browned butter, and meringue with spruce tip **10€**

Small sweet
Matti's dark chocolate cake with a glaze, whipped cream, and strawberries **6€**

*HEJM's 4 course 49 €/ person
Served only for the whole table party
Beverage menu: 35 €/ person*