

Restaurant
HEJM

Group menus HEJM September- 18th of November 2021

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 43€

Also available as a vegan

Starter

Oven-baked Aito cheddar cheese

with sea buckthorn-glazed hokkaido pumpkin, sea buckthorn jelly, toasted pumpkin seeds, shortcrust pastry, and herbs

Main course

Beets from Finne Farm

with a crispy quinoa patty, stewed mushrooms, pickled black currant, pickled turnip, spruce sprout, and aged cheese

Dessert

Cream cheese sorbet

with poached plums, blackcurrant leaf sabayon, almond biscuits, and plum jelly marinated with cognac

TURKEY MENU 45€

Starter

Tomato cured wild salmon

with potato, trout roe, horseradish sour cream, cucumber, pickled kohlrabi, crispy rye bread, and tagetes oil

Main course

Free range turkey "schnitzel"

from Hemmanet with chanterelle butter, rhubarb, horseradish, creamy ragout with lentils and corn, grilled and marinated celeriac

Dessert

Chantarelle ice cream

with cloudberry jam, spruce sprout syrup, caramel biscuits, crispy brioche, and hazelnut praline

YOUR CHOICE MENU 50€

Starter

Charred organic beef

from Träskulla, grilled broccoli mayonnaise, pickled gooseberries, turnip, and crispy sunchokes

Or

Marabel potato from Jussila;

hay-smoked and crispy, with crown dill hollandaise sauce, pickled green tomato, chives oil, mustard seeds, and trout roe

Main course

Grilled beef sirloin

with potato-garlic crème, broccoli, smoked and pickled tomato, fried bread, and jus

Or

Fried wild whitefish

with cauliflower crème, poached potato, butter-fried leek, apple, smoked almond, and foamy shellfish sauce

Dessert

Cream cheese sorbet

with poached plums, blackcurrant leaf sabayon, almond biscuits and plum jelly marinated with cognac

THE AUTUMN MENU 56€

Starter

Whitefish roe from Kvarken

with oven-baked Aito cheddar cheese, sea buckthorn-glazed hokkaido pumpkin, toasted pumpkin seed, short crust pastry, and herbs

Main course

Organic lamb

from Norrbro with potato-garlic crème, broccoli, smoked and pickled tomato, fried bread, and lamb jus

Dessert

Chanterelle ice cream

with cloudberry jam, spruce sprout syrup, caramel biscuits, crispy brioche, and hazelnut praline

MENU HEJM 55€

Starter

Tomato cured wild salmon

with potato, trout roe, horseradish sour cream, cucumber, pickled kohlrabi, crispy rye bread, and tagetes oil

Middle course

Marabel potato from Jussila;

hay-smoked and crispy, with crown dill hollandaise sauce, pickled green tomato, chives, mustard seeds, and trout roe

Main course

Free range turkey "schnitzel"

from Hemmanet with chanterelle butter, rhubarb, horseradish, creamy ragout with lentils and corn, grilled and marinated celeriac

Dessert

Cream cheese sorbet

with poached plums, blackcurrant leaf sabayon, almond biscuits and plum jelly marinated with cognac

MENY TASTING 75€

Tomato cured wild salmon
with cucumber, sour cream, and horseradish

Oven-baked cheddar cheese
with hokkaido pumpkin and sea buckthorn

Marabel potato
with hollandaise sauce and trout roe

Brown trout
with sunchoke, forest mushroom and grilled butter

Organic lamb
with tomato, garlic, and lamb jus

Chanterelle ice cream
with cloudberry and spruce

Cream cheese sorbet
with plums and almond biscuits

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

Best regards, Restaurant HEJM