

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

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## 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

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## 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

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## **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

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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*