

HEJM

CHRISTMAS MENU

Served to the table in five rounds

For the ones that don't desire Christmas food

CHRISTMAS MENU

Even this year we want to offer a new way of enjoying Christmas menu, without running around and queuing. Traditional Christmas flavors with a modern twist. The menu will be served to the table in five rounds.

For sharing

Mustard herring & Baltic herring with juniper berries
Butter-cooked potato & dill
Christmas bread, crisp bread & butter
Cured wild salmon with mustard and dill dressing
Smoked whitefish mousse with apple, and red onion
Charred roast beef with porcini mayonnaise, and roasted onion
Creamy beetroot salad with crispy bacon, and egg

Middle course

Butter-cooked and crispy marabel potato, cold-smoked pike, trout roe, pickled gooseberries, kohlrabi, and hay-smoked browned butter foam

Main course

Tender mustard-glazed organic pork from Skogsjö gård, swede crème, deep-fried brussels sprouts, poached red cabbage, spiced apple, blood pudding, and pork jus

Cheese

Parfait with Peltola blue, plum jelly, gingerbread, roasted hazelnuts, and spruce sprout

Dessert

Buttermilk ice cream, marinated fruit cake, poached pear, milk chocolate crème, and mint sabayon

Sweets with coffee

HEJM's Daim
Chocolate cake with raspberry
Granholm's marmalade

Price

Monday-Thursday 47€/person
Saturday lunch 12.00-15.00 47€/person
Friday-Saturday 50€/person

Christmas table is served for the whole table party, all allergies are taken into consideration

STARTERS

Cured wild salmon

with smoked cauliflower, kohlrabi, trout roe, horseradish mayonnaise, and crispy malt bread **13€**

Soy-cured organic beef

with poached shiitake, deep-fried onion, thyme mayonnaise, turnip, and pickled gooseberries **13€**

Roasted sunchoke soup

with pickled chanterelle, charred potato, leek, and fermented garlic oil **12€**

MAIN COURSES

Oven-baked zander

with beets, fried kale, pickled onion, dill potato, parsley vinaigrette, and hay-smoked browned butter foam **25€**

Grilled tender beef belly

with herb glaze, roasted parsley root, deep-fried brussels sprouts, champignon crème, and just with mustard seeds **25€**

"Nordic risotto"

made with spelt, grilled celeriac, semi-dried and pickled pumpkin, caramelized onion, parmesan, and lovage **22€**

DESSERTS

Buttermilk ice cream

with marinated fruit cake, poached pear, milk chocolate crème, and mint sabayon **10€**

Caramel parfait

with chokeberry jelly, yoghurt, muesli with sunchoke, hazelnut, and oats **10€**