

# 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€**