

M E N U

STARTERS

Charred organic beef

from Träskkulla, grilled broccoli mayonnaise, pickled gooseberries, turnip, and crispy sunchoke **13€**

Tomato cured wild salmon

with potato, trout roe, horseradish sour cream, cucumber, pickled kohlrabi, crispy rye bread, and tagetes oil **12€**

Oven-baked Aito cheddar cheese

with sea buckthorn-glazed pumpkin, sea buckthorn jelly, toasted pumpkin seeds, shortcrust pastry, and herbs **11€**

Marabel potatoes from Jussila

hay-smoked and crispy, with crown dill hollandaise sauce, pickled green tomato, chives, mustard seeds, and trout roe **12€**

Available as vegan option

MAIN COURSES

Free range turkey "schnitzel"

from Hemmanet with chanterelle butter, rhubarb, horseradish, creamy ragout with lentils and corn, grilled and marinated celeriac **23€**

Organic lamb

from Norrbro with potato and garlic crème, broccoli, charred, smoked, and pickled tomato, fried bread, and lamb jus **26€**

Baked local brown trout

with sunchoke terrine, cooked yellow beet, pickled fennel, pan-fried forest mushrooms, and grilled butter sauce **26€**

Fried wild whitefish

with cauliflower crème, poached potato, butter-fried leek, apple, smoked almond, and foamy shellfish sauce **25€**

Beets from Finne Farm

with a crispy quinoa patty, stewed mushrooms, pickled black currant, pickled turnip, spruce sprout, and aged cheese **22€**

Available as vegan option

BACK POCKET (Main Course)

Grilled flatbread

with grilled organic pork, roasted bell pepper "salsa" cheddar mayonnaise, tomato, salad, and pickled onion **19€**

Butter-fried levain bread

with stewed mushrooms, crispy bacon from Björkens, iced fennel, pickled green tomato, and dressed salad **18€**

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

DESSERTS

Chanterelle ice cream

with cloudberry jam, spruce sprout syrup, caramel biscuit, crispy brioche, and hazelnut praline **10€**

Cream cheese sorbet

with poached plums, blackcurrant leaf sabayon, almond biscuits and plum jelly marinated with cognac **10€**
Available as vegan option

Small sweet

Butter-fried Åland pancake with grapes from Sundom, and birch sap parfait **6€**

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