

# M E N U

## STARTERS

### Blackened organic beef

from Träskkulla, cress mayonnaise, Conserved rhubarb, pickled onion, grated horse radish, and crispy potato **13€**

### Butter boiled Marabel potato

from Jussila, Sandefjord sauce, smoked trout roe, pickled onion, fennel, crispy potato, seaweed chips, and chives **12€**

### Green asparagus

grilled and marinated, jalapeno from Töjby, green tomato jam, crispy rice, and picked herbs **12€**

### Local pike roe

with butter-fried brioche, sour cream, pickled red onion, cucumber, dried porcini mushroom, and dill **12€**

## BACK POCKET (main course)

### Butter-fried rustic bread

with oven baked trout, fennel, sour cream with horseradish, free land cucumber, salad, and grated horseradish **19€**

*Available as vegetarian/vegan option with quinoa patty*

### Foamy tomato soup

with jalapeno, goat cheese, grilled asparagus, crispy brioche, salt roasted almonds, and tarragon oil **16€**

*Available as vegan option*

## MAIN COURSES

### Grilled petite tender

with roasted corn creme, fried potatoes, tomato ragu with jalapeno, conserved green tomato, and jus with tarragon **26€**

### Thinly sliced organic pork neck

from Skogsjö, swede creme, potato cake, zucchini, sunflower seeds, tomato, and jus with gremolata **24€**

### Skin fried whitefish

early cabbage with burnt cream, beetroot in variety, grated horse radish, and browned butter with egg and dill **26€**

### Oven baked trout

stewed carrots, butter boiled potato, yellow onion, browned butter, crown dill cucumber, chorizo crisp, and foamy crab sauce **24€**

### Smoked and semi-roasted beef tomato

warm goat cheese crème, roasted cauliflower, marinated fennel, salt roasted almonds, and tarragon oil **23€**

*Available as vegan option*

## DESSERTS

### Carrot and sea buckthorn sorbet

almond cake, carrot jam, sugared sea buckthorns, cream cheese crème, salt roasted almonds, and sorrel salad **10€**

*Available as vegan option*

### "Angel food"

meadowsweet ice cream, raspberries, salty caramel, cookie crumble, browned butter, meringue, and whipped cream **10€**

### Small sweet

brioche french toast, gooseberry compote, and milk ice cream **6€**

*HEJM's 4 course 49 €/ person*

*Served only to the whole table party  
and only in the dining room inside*

*Beverage menu: 35 €/ person*