

Restaurant
HEJM

Group menus HEJM 5.5-16.6.2022

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 number 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

MENU HEJM 55€

Starter

Local pike roe

with butter-fried brioche, hung sour cream, pickled red onion, compressed cucumber,
dried porcini mushroom, and dill

Middle course

Smoked and semi-roasted beef tomato

warm goat cheese crème, roasted cauliflower, marinated fennel , and salt roasted almonds

Main course

Grilled petite tender

with roasted corn crème, fried potatoes, tomato ragu with jalapeno,
conserved green tomato, and jus with tarragon

Dessert

Carrot and sea buckthorn sorbet

Almond cake, carrot jam, sugared sea buckthorns, cream cheese crème,
salt roasted almonds, and sorrel salad

YOUR CHOICE MENU 50€

Starter

Local pike roe

with butter-fried brioche, hung sour cream, pickled red onion, compressed cucumber,
dried porcini mushroom, and dill

Or

Blackened organic beef

from Träskkulla, cress mayonnaise,
conserved rhubarb, pickled onion, grated horse radish, and crispy potato

Main course

Grilled petite tender

with roasted corn crème, fried potatoes, tomato ragu with jalapeno,
conserved green tomato, and jus with tarragon

Or

Skin fried whitefish

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

Dessert

"Angel food"

meadowsweet ice cream, raspberries, salty caramel, cookie crumble,
browned butter, merengue and whipped cream

THE GREEN MENU 45€

Also available as a vegan

Starter

Grilled and marinated green asparagus
jalapeno from Töjby, green tomato jam, crispy rice, and picked herbs

Main course

Smoked and semi-roasted beef tomato
warm goat cheese crème, roasted cauliflower, marinated fennel ,and salt roasted almonds

Dessert

Carrot and sea buckthorn sorbet
Almond cake, carrot jam, sugared sea buckthorns, cream cheese crème, salt roasted
almonds and sorrel salad

TROUT MENU 47€

Starter

Blackened organic beef
from Träskkulla, cress mayonnaise,
conserved rhubarb, pickled onion, grated horse radish, and crispy potato

Main course

Oven baked trout
stewed carrots, butter boiled potato, yellow onion, browned butter, crown dill cucumber,
chorizo, and foamy crab sauce

Dessert

"Angel food"
meadowsweet ice cream, raspberries, salty caramel, cookie crumble,
browned butter, merengue and whipped cream

MENY TASTING 70€

Local pike roe

with butter-fried brioche, hung sour cream, pickled red onion, compressed cucumber,
dried porcini mushroom, and dill

Grilled and marinated green asparagus

jalapeno from Töjby, green tomato jam, crispy rice, and picked herbs

Blackened organic beef

from Träskkulla, cress mayonnaise,
conserved rhubarb, pickled onion, grated horse radish, and crispy potato

Oven baked trout

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

Thinly sliced organic pork neck

from Skogsjö, swede creme, baked tomatoes, potato cake, zucchini, sunflower seeds,
and jus with gremolata

Carrot and sea buckthorn sorbet

Almond cake, carrot jam, sugared sea buckthorns, cream cheese crème,
salt roasted almonds and sorrel salad

We are happy to recommend suitable beverages for the menus.

If you have any requests or questions, please don't hesitate to contact us.

We reserve the right to make changes to the menu.

*Best regards,
Restaurant HEJM*