

M E N U

STARTERS

Thinly sliced beef

cheese mayonnaise, crispy artichoke, roasted hazelnuts, mushroom soy, and preserved artichoke **13€**

Braised local whitefish

trout roe, smoked mayonnaise, crispy potato, vinegar dices, dried sour cream, and apple **13€**

Sliced pumpkin

goat cheese, preserved green strawberries, sea buckthorn crème, dark bread crisp, and semi-dried pumpkin **12€**

Available as vegan option

Juniper smoked parsnip

hollandaise sauce, butter fried chantarelle, preserved funnel chantarelle, and red grapes from Sundom **12€**

SMALL COURSES

As a snack for the aperitif, a small middle course, or why not a bit of cheese before dessert?

Fried herring

horseradish crème, preserved cucumber, and dill **6€**

Goat cheese grand reserva

red onion marmalade, and seed crackers **6€**

Tender baked pork shoulder

fried bread, preserved artichoke, and sage **6€**

Roasted cauliflower

onion crème, spruce sprouts, and shredded cheese **6€**

Potato chips

sour cream, red onion, and trout roe **6€**

MAIN COURSES

Lamb from Älvbyarna

beetroot crème, roasted beets, blackened and preserved onion, browned butter foam, dill, and lamb jus **27€**

Grilled denver steak

sliced creamy potato, roasted carrot, brussel sprouts, horseradish yoghurt, preserved carrot, and beach rose jus **26€**

Butter fried pikeperch

kale stew, grilled cucumber, oven baked turnip, preserved cucumber, crispy potato, and foamy blue mussel sauce **26€**

Lightly smoked brown trout

horseradish stewed potato, butter fried cabbage, preserved kohlrabi, parsley, and butter sauce with trout roe **25€**

Browned butter baked celeriac

roasted cabbage jus, butter fried chantarelles, onion crème, gooseberry capers, hazelnuts, and browned sage butter **24€**

Available as vegan option

DESSERTS

Spruce sprout ice cream

sponge cake, birch powder, hung sour cream, sugar roasted buckwheat, and sorrel granité **10€**

Honey cake

poppy seed ice cream, lilac baked pear, sea buckthorn, honey crisp, and poppy seed crisp **10€**

Small sweet

Crispy rosette with blueberry sorbet, and blueberry syrup **7€**

Vegan dessert, please ask our staff

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