

Restaurant
HEJM

Group menus HEJM 8.9-17.11 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

Braised local whitefish

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

Middle course

Juniper smoked parsnip

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

Main course

Grilled denver steak

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

Dessert

Spruce sprout ice cream

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

YOUR CHOICE MENU 50€

Starter

Braised local whitefish

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

Or

Thinly sliced beef

cheese mayonnaise, crispy artichoke, roasted hazelnuts, mushroom soy,
and preserved artichoke

Main course

Grilled denver steak

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

Or

Butter fried pikeperch

stewed kale, grilled cucumber, oven baked turnip, preserved cucumber, crispy potato,
and foamy blue mussel sauce

Dessert

Spruce sprout ice cream

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

SMALL COURSES 5€/a piece

*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

Goat cheese grand reserva

red onion marmelade, and seed crackers

Tender baked pork shoulder

fried bread, preserved artichoke and sage

Roasted cauliflower

onion crème, spruce sprouts, and shredded cheese

Potato chips

sour cream, red onion, and trout roe

THE GREEN MENU 45€

Also available as a vegan

Starter

Sliced pumpkin

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

Main course

Browned butter baked celeriac

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

Dessert

Spruce sprout ice cream

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

FISH MENU 48€

Starter

Braised local whitefish

pike roe, smoked mayonnaise, crispy potato, vinegar dices, dried sour cream, and apple

Main course

Lightly smoked brown trout

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

Dessert

Honey cake

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

MENY TASTING 70€

Braised local whitefish

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

Thinly sliced beef

cheese mayonnaise, crispy artichoke, roasted hazelnuts, mushroom soy,
and preserved artichoke

Juniper smoked parsnip

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

Lightly smoked brown trout

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

Grilled denver steak

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

Spruce sprout ice cream

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

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*