

HEJM

CHRISTMAS MENU

Five courses served to the table

For those who don't feel like Christmas food

SEATED CHRISTMAS DINNER

Like last year we want to offer something a bit different during Christmas season – a new way to enjoy Christmas table without queuing or rush. We offer you traditional Christmas flavors in a modern packaging, served to the table. Dishes will be served in five rounds.

For sharing

Mustard herring & archipelago herring
Butter cooked potato & dill
Christmas loaf, crisp bread & butter
Chokeberry cured salmon with mustard sauce
Braised pike, horseradish crème, and browned butter
"Frost roast" with mushroom mayonnaise
and black currants
Creamy beetroot salad with crispy pork belly and egg

Middle Course

Swede in variation, warm smoked lamb heart
sea buckthorns, browned butter, spruce shoots,
and roasted onion

Main Course

Tender baked and spice glazed organic pork
from Skogsjö gård, with potato dumpling, carrot
crème, brussel sprouts, red cabbage, mustard seeds,
and buttered pork jus

Cheese Serving

Fried white-mold cheese from Kolatun dairy,
with spicy apple compote, malt crisp,
and meadow sweet

Dessert

Black currant leaf Ice cream, soft gingerbread, rum
preserved plums, almond cracker, and black currants

Small treats for coffee

HEJM's Daim
Chocolate truffle with saffron
Marmelade from Granholms

Price:

Monday-Thursday 49€/person
Saturday lunch 12.00-15.00 49€/person
Friday-Saturday 53€/person

**The Christmas dinner is served to the whole table,
we take your allergies into consideration**

STARTERS

Blackened salmon

beets in variation, horseradish mayonnaise, fried egg,
and acidic dill gel **13€**

Soy cured ecological beef

chantarelle mayonnaise, preserved swede, hazelnuts,
crushed puff pastry, and dried mushrooms **13€**

Beetroot tartar

feta cheese crème, pickled black currants, apple
shavings, salt roasted almonds and
shredded feta cheese **12€**

MAIN COURSES

Oven baked char

cauliflower crème, braised red cabbage, fried
cauliflower, apples, and sandefjord butter sauce
with trout roe **27€**

Confited turkey from Hemmanet

roasted pumpkin crème, fried brussel sprouts, smoked
pork belly, sea buckthorns, crispy bread, and hay
smoked chicken jus **26€**

Butter fried potato dumpling

artichoke crème, fried chantarelles, hazelnut
vinaigrette, fried artichoke, and funnel chantarelles
24€

DESSERTS

Black currant leaf Ice cream

soft gingerbread, rum preserved plums, almond
cracker, and black currants **10€**

Caramel parfait

apple compote, crumbled dough, tonka bean yoghurt,
and dried apples **10€**