

M E N U

STARTERS

Blackened organic beef

from Träskkulla, blackened onion, black garlic emulsion, grilled champignon broth and crispy shallot **13€**

Warm smoked pike

with potato cream, pike roe, kohlrabi, preserved fennel, crispy potato and seaweed **13€**

Grilled beetroot

with hazelnut mayonnaise, preserved blackcurrants, dried funnel chantarelle, hazelnuts "truffle" and roasted rapeseed oil **11€**

Available as vegan option

Glazed parsnip

with pickled red cabbage, grated chicken liver terrine, caramelized gooseberry cream and apple **12€**

MAIN COURSES

Oven baked organic beef belly

from Träskkulla with roasted celeriac crème, braised potato, lingonberries, garlic stems and jus **27€**

Grilled chicken breast

with roasted carrot crème, deep fried chicken thigh, grilled cabbage, leeks, mushroom, chicken butter jus and thyme oil **25€**

Lightly smoked pikeperch

with cabbage terrine, stewed parsley root, whey butter sauce, trout roe, crispy kale and grilled cabbage oil **27€**

Skin fried trout

with fennel ragu, yellow onion, foamy white wine sauce, crispy potato, birch oil and grated horseradish **26€**

Butter fried mushroom from Voitby

with creamy spelt, fried black cabbage, preserved shiitake, fermented garlic and blackcurrant capers **24€**

Available as vegan option

SMALL POTATO MENU

We at HEJM love our potatoes, so we thought why not make a menu of its own for them.

Can it get more Ostrobothnian than that?

Marinated baltic herring

with browned butter crème, potato, preserved onion, and parsley salad **7€**

Annabelle potato

with smoked sour cream, preserved onion, pickles, horseradish and browned butter **6€**

Available as vegan option

Potato blini

with pike roe, soured cream, dried sour cream, dill and red onion **9€**

DESSERTS

Cherry sorbet

coffee mousse, almond cake, milk foam, birch oil and rosemary merengue **10€**

Black currant cake "clafoutis"

with buttermilk ice cream, black currant jam, caramelized yoghurt, and meadowsweet crisp **10€**

Small sweet

Beach rose parfait with hazelnut biscuit, raspberry jelly and chocolate sauce **8€**

Please ask our staff about vegan dessert

HEJM's 4 course 49 €/ person

Served only to the whole table party

Beverage menu: 38 €/ person