

Restaurant
HEJM

HEJM Group Menus 31.8.2023 – 15.11.2023

The Group Menus are for groups of at least 15 people. The menu that you choose is served for the whole group. We wish that you pick the menu at least one (1) week in advance. We also need to know the final amount of the people attending, and their allergies and special diets three (3) days before your visit. In YOUR CHOICE -menu you can choose the starter and the main course between two alternatives. Food will be charged per the amount of people that has been agreed upon.

All diets are taken into consideration.

MENU HEJM 58€

Starter

HEJM's cream cheese

with semi-dried tomatoes, preserved green tomato, cress pistou, sour dough bread, and olive oil

Middle course

Smoked perch tartar

with Präst cheese crème, poached turnip, crispy malt bread, preserved rhubarb, and dried dill

Main course

Turkey Schnitzel from Hemmanet

with whey-baked cabbage, broccoli, spruce shoot butter, potato foam, hazelnuts, garlic scapes, and grated cheese

Dessert

Honey ice-cream

with beach rose poached pear, fried sponge cake, caramel crème, chokeberry jelly, and honeycomb

YOUR CHOICE 55€

Starter

Smoked perch tartar

with Präst cheese crème, poached turnip, crispy malt bread, preserved rhubarb, and dried dill

Or

Thinly sliced organic beef

with pike roe crème, grated dried yolk, horseradish, fried onion, and preserved potatoes

Main course

Turkey Schnitzel from Hemmanet

with whey-baked cabbage, broccoli, spruce shoot butter, potato foam, hazelnuts, garlic scapes, and grated cheese

Or

Pike perch baked in grilled butter

with glazed carrot, potatoes, fennel, crispy buckwheat, preserved chanterelle, roasted rapeseed oil, and white wine sauce with apple

Dessert

Honey ice-cream

with beach rose poached pear, fried sponge cake, caramel crème, chokeberry jelly, and honeycomb

GREEN MENU 50€

Possible to get as vegan

Starter

HEJM's cream cheese

with semi-dried tomatoes, preserved green tomato, cress pistou, sour dough bread, and olive oil

Main course

Glazed beetroot terrine

with cream stewed chanterelles, black currants, preserved beet, mushroom crisp, and grated goat cheese Grand Reserve

Dessert

Honey ice-cream

with beach rose poached pear, fried sponge cake, caramel crème, chokeberry jelly, and honeycomb

FISH MENU 53€

Starter

Smoked perch tartar

with Präst cheese crème, poached turnip, crispy malt bread, preserved rhubarb, and dried dill

Main course

Skin-fried char

with potato hash, oven-baked and crispy leeks, kohlrabi, lightly fermented cucumber, horseradish, and whey-cheese sauce

Dessert

Artichoke sorbet

with sea buckthorn posset, almond cake, sugared sea buckthorns, artichoke chips, and browned butter powder

HEJM TASTING 70€

Smoked perch tartar

with Präst cheese crème, poached turnip, crispy malt bread, preserved rhubarb, and dried dill

HEJM's cream cheese

with semi-dried tomatoes, preserved green tomato, cress pistou, sour dough bread, and olive oil

Thinly sliced organic beef

with pike roe crème, grated dried yolk, horseradish, fried onion, and preserved potatoes

Skin-fried char

with potato hash, oven-baked and crispy leeks, kohlrabi, lightly fermented cucumber, horseradish, and whey-cheese sauce

Lamb in variation

from Älvbyarna with roasted zucchini, cauliflower crème, pea ragu, zucchini shavings, sage, fried peas, and garlic chips

Honey ice-cream

with beach rose poached pear, fried sponge cake, caramel crème, chokeberry jelly, and honeycomb

We would love to help you to choose the perfect beverage for each course.
If You have any questions or special requests, please be in contact with us.

With friendly regards, Restaurant HEJM