

M E N U

STARTERS

Thinly sliced organic beef

with pike roe crème, grated dried yolk, horseradish, fried onion, and preserved potatoes **14€**

Smoked perch tartar

with Präst cheese crème, poached turnip, crispy malt bread, preserved rhubarb, and dried dill **13€**

HEJM's cream cheese

with semi-dried tomatoes, preserved green tomato, cress pistou, sour dough bread, and olive oil **12€**
Available as vegan option

Bream "wallenberg"

with browned potato crème, smoked bream jus, fried chanterelle, celery, and fennel **12€**

MAIN COURSES

Lamb in variation

from Älvbyarna with roasted zucchini, cauliflower crème, pea ragu, zucchini shavings, sage, fried peas, and garlic chips **30€**

Turkey schnitzel from Hemmanet

with whey-baked cabbage, broccoli, spruce shoot butter, potato foam, hazelnuts, garlic scapes, and grated cheese **28€**

Pikeperch baked in grilled butter

with glazed carrot, potatoes, fennel, crispy buckwheat, preserved chanterelle, roasted rapeseed oil, and white wine sauce with apple **29€**

Skin-fried char

with potato hash, oven-baked and crispy leeks, kohlrabi, lightly fermented cucumber, horseradish, and whey-cheese sauce **28€**

Glazed beetroot terrine

with cream stewed chanterelles, black currants, preserved beet, mushroom crisp, and grated goat cheese Grand Reserve **26€**
Available as a vegan option

SMALL POTATO MENU

*We at HEJM love our potatoes, so we thought why not make a menu of its own just for them? Can it get more Ostrobothnian than that!
The dishes are middle course size*

Potato flatbread

with meat brawn, preserved chanterelle, and garlic chips **9€**

"Pikkalaka"

with potatoes boiled in butter, preserved onion, and trout roe **9€**

Potato "rösti"

with Präst cheese crème, pike roe, and preserved cucumber **7€**

DESSERTS

Artichoke sorbet

with sea buckthorn posset, almond cake, sugared sea buckthorns, artichoke chips, and browned butter powder **11€**

Honey ice cream

with beach rose poached pear, fried sponge cake, caramel crème, chokeberry jelly, and honeycomb **11€**

Small sweet

HEJM's ice cream sandwich;
Lingonberry parfait with almond shavings, caramel crème, and sugared lingonberries **7€**

Please ask our staff about vegan dessert

HEJM's 4 course 52 €/ person
Beverage menu 38 €/ person
Served only to the whole table party