

# M E N U

## Micke's deer and gin from Åland 17<sup>th</sup> – 18<sup>th</sup> of October

*Finally, Micke is visiting us at HEJM again after the summer and he wants to offer deer from Åland and gin from his own distillery. So, escape the autumn darkness for a while and visit Micke.*

### **Gin cured trout**

with "Präst" cheese cream, charred onion, lightly pickled cucumber, cress gremolata, spruce sprout croutons and grated cheese

### **Creamy chanterelle soup**

with smoked deer, browned potato cream, fried chanterelle, preserved fennel, and celery

### **Tenderized deer**

with Hasselback potatoes, poached carrot, potato foam, preserved chanterelle, lingonberry, and pepper jus

### **Gin flavored yogurt sorbet**

with lightly frozen chocolate mousse, cloudberry jam, almond cake, salt-roasted almonds, and rosemary caramel

**Price: 58€/person**

**Beverage menu:43€/person**