

M E N U

STARTERS

Hay baked organic beef

pumpkin, brussels sprouts, bay leaf oil, rowanberry capers, roasted pumpkin seeds and grated goat cheese **14€**

Juniper smoked beetroot

marinated kale, crispy cabbage, dried raspberries, aged cheddar cheese, and spruce sprout vinaigrette **12€**
Also available as vegan

Spice poached pike-perch

semi-dried and iced carrot, seabuckthorn jelly, crispy malt bread, and smoked sour cream with lovage oil **14€**

Variety of jerusalem artichoke;

roasted, crispy and poached, trout roe, unripe plums, marigold vinegar and butter mixed chicken broth **13€**

MAIN COURSES

Beef sirloin schnitzel

with browned anchovy butter, pickled rhubarb, grated horseradish, grilled potatoes, and beluga lentils **30€**

Grilled pork pluma

variation of jerusalem artichoke, roasted hazelnut, apple, mustard seeds, and jus with browned grilled butter **28€**

Butter-fried boneless pike

potatoes, cauliflower, pickled kohlrabi, pike roe, horseradish, and hay-smoked browned butter foam **27€**

Lightly smoked trout

with poached parsnips, brussels sprouts, crispy bread preserved cucumber, chorizo, and bluemussel sauce **30€**

Grilled celeriac

with creamy buckwheat, pickled spruce sprouts, shiitake, aged cheese, lovage oil and puffed buckwheat **26€**
Also available as vegan

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 sized

Deep-fried Jansson

with Västerbotten cheese, aquavit, and dill **8€**

Potato croquette

with smoked pike, pickled cucumber, and cheese crème **8€**

Almond potato purée

with pike roe, browned butter, and horseradish **9€**

DESSERTS

Blackcurrent sorbet

with beach rose, almond cake, dried meadowsweet, yoghurt foam, roasted milk chocolate and salmiak jelly **11€**

Buttermilk pancake

with spruce sprout ice cream, cloudberry jam, seabuckthorn, dried sour cream, candied buckwheat, and browned butter **11€**

Small sweet

HEJM's ice cream sandwich;
Birch syrup parfait with tonka bean muesli,
dried gooseberries, and gooseberry jelly **8€**

Please ask our staff about a vegan dessert

HEJM 4-course 54€/ person

Beverage menu 40€/person

Served to the whole table party