

Restaurant
HEJM

Group menu HEJM 8.1 – 31.3.2024

Group menus are aimed for groups of 15 persons at least.

*The menu choice must be coherent for the whole group,
and the menu must be ordered at least one (1) week in advance.*

*The final number of persons as well as allergies need to be informed
at least three (3) days before your visit.*

*In the menu "Your choice" the group can choose from two different starters and
main courses. We will charge according to the amount of people reserved.*

We take all allergies and dietary restrictions into consideration

MENU HEJM 59€

The menu choice must be coherent for the whole group

Starter

Juniper smoked beetroot
marinated kale, crispy cabbage, dried raspberries, aged cheddar cheese,
and spruce sprout vinaigrette

Middle course

Almond potato purée
with local pike roe, browned butter, pickled rhubarb, horseradish and dill

Main course

Beef sirloin schnitzel
with browned anchovy butter, pickled rhubarb, grated horseradish,
grilled potatoes, and beluga lentils

Dessert

Buttermilk pancake
with spruce sprout ice cream, cloudberry jam, sea buckthorn, dried sour cream,
candied buckwheat, and browned butter

YOUR CHOICE 55€

The menu choice must be coherent for the whole group

Starter

Spice poached pike-perch

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

Or

Hay baked organic beef

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

Main course

Grilled pork pluma

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

Or

Lightly smoked trout

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

Dessert

Blackcurrant sorbet

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

THE GREEN MENU 50€

*Available as vegan option,
the menu choice must be coherent for the whole group*

Starter

Juniper smoked beetroot
marinated kale, crispy cabbage, dried raspberries,
aged cheddar cheese, and spruce sprout vinaigrette

Main course

Grilled celeriac
with creamy buckwheat, pickled spruce sprouts,
shiitake, aged cheese, lovage oil and puffed buckwheat

Dessert

Blackcurrant sorbet
with beach rose, almond cake, dried meadowsweet, yoghurt foam,
roasted milk chocolate and salmiak jelly

FISHMENU 53€

The menu choice must be coherent for the whole group

Starter

Spice poached pike-perch
semi-dried and iced carrot, seabuckthorn jelly, crispy malt bread,
and smoked sour cream with lovage oil

Main course

Butter-fried boneless pike
potatoes, cauliflower, pickled kohlrabi, pike roe,
horseradish, and hay-smoked browned butter foam

Dessert

Blackcurrant sorbet
with beach rose, almond cake, dried meadowsweet, yoghurt foam,
roasted milk chocolate and salmiak jelly

HEJM TASTING 70€

The menu choice must be coherent for the whole group

Sharing to start with:

Deep-fried Jansson, Västerbotten cheese, aquavit, and dill
Potato croquette, smoked pike, pickled cucumber, and cheese crème
Almond potato purée, pike roe, browned butter, and horseradish

Spice poached pike-perch

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

Variety of jerusalem artichoke;

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

Lightly smoked trout

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

Grilled pork pluma

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

Blackcurrant sorbet

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

We gladly help you with drink pairings for the menus.
Please get in touch if you have any questions or special wishes.

Best regards Restaurant HEJM