

Restaurant
HEJM

Group menu HEJM 6.3 - 28.4.2024

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 confirmed.*

We take all allergies and dietary restrictions into consideration

MENU HEJM 56€

The menu choice must be coherent for the whole group

Starter

Juniper smoked beetroot

from Finne farm, roasted seeds, marinated cabbage, dried raspberries,
aged cheddar cheese and grilled onion oil

Middle course

Braised salsify

pickled apple, roasted almonds, trout roe, pickled rhubarb
and hollandaise sauce with meadowsweet vinegar

Main course

Tender baked and pressed beef cheek

from Träskkulla, roasted parsley root, crispy oyster mushroom, ramson crème,
blackened onion and buttery horseradish jus

Dessert

Blackcurrant sorbet

with beach rose crème, sponge cake,
yoghurt foam, roasted milk chocolate and salmiak jelly

YOUR CHOICE 55€

The menu choice must be coherent for the whole group

Starter

Blackened pikeperch

braised yellow beetroot, browned butter mayonnaise,
crispy levain bread, celery, and parsley jus

Or

Beef tenderloin tartar

fermented turnip, mustard seeds, crispy potatoes
unripe plums and spruce sprout mayonnaise

Main course

Tender baked and pressed beef cheek

from Träskkulla, roasted parsley root, crispy oyster mushroom,
ramson crème, blackened onion and buttery horseradish jus

Or

Grilled char fillet

with mashed Jerusalem artichoke, grilled leek, pickled rhubarb,
pickled cucumber, and butter sauce with trout roe

Dessert

Caramelized parsnip ice cream

with poached pear, roasted oat müsli,
chervil and salted caramel sauce with nut praline

THE GREEN MENU 50€

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

Starter

Juniper smoked beetroot
from Finne farm, roasted seeds,
marinated cabbage, dried raspberries,
aged cheddar cheese and grilled onion oil

Main course

Blackened celeriac
with creamy buckwheat, pickled spruce shoots,
fried shiitake, aged cheese, lovage oil and puffed buckwheat

Dessert

Blackcurrant sorbet
with beach rose crème, sponge cake,
yoghurt foam, roasted milk chocolate and salmiak jelly

FISHMENU 53€

The menu choice must be coherent for the whole group

Starter

Blackened pikeperch
braised yellow beetroot, browned butter mayonnaise,
crispy levain bread, celery, and parsley jus

Main course

Grilled char fillet
with mashed Jerusalem artichoke, grilled leek, pickled rhubarb, pickled cucumber, and
butter sauce with trout roe

Dessert

Blackcurrant sorbet
with beach rose crème, sponge cake,
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

with västerbotten cheese, aquavit, and dill

Potato croquette

with tender baked beef cheek, pickled kohlrabi
and cheese crème

Almond potato purée

with pike roe, browned butter, and horseradish

Blackened pikeperch

braised yellow beetroot, browned butter mayonnaise,
crispy levain bread, celery, and parsley jus

Beef tenderloin tartar

fermented turnip, mustard seeds, crispy potatoes
unripe plums and spruce sprout mayonnaise

Grilled char fillet

with mashed Jerusalem artichoke, grilled leek, pickled rhubarb, pickled cucumber, and
butter sauce with trout roe

Tender baked and pressed beef cheek

from Träskulla, roasted parsley root, crispy oyster mushroom, ramson crème, blackened
onion and buttery horseradish jus

Blackcurrant sorbet

with beach rose crème, sponge cake,
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