

Restaurant
HEJM

HEJM's Roof

HEJM's Roof is intended for groups of at least 25 people, maximum 46 people. The menu choice must be coherent for the whole group, and the menu must be ordered at least one (1) week in advance. Food allergies and the final number of people need to be Informed at least five (5) days before your visit.

Food will be invoiced according to the number of people announced in advance.

No added fee if the group spends 1500€ or more on food and drinks.

We take all allergies and dietary restrictions into consideration.

INFORMATION

HEJM's Roof is our former roof terrace that has been transformed into a bookable lounge intended for groups. Perfect for private gatherings, summer parties or corporate events. The Roof have glass sliding doors to the sea and the parking lot and a glass roof which means that It can be open **April 24th - September 30th, 2024.**

FOOD

There are three different menus to choose from, all menus revolve around social and familiar dinners. The starters and bread are served to the table and shared between the party, all main courses are served on their own plates with a sidedish being shared between the guests. Dessert is served for everyone separately.

BEVERAGE

We are happy to help with beverage pairings for all our menus. There is also a bar available in the space so a bartender is possible. Please ask for more information regarding this.

Micke's menu 52€

STARTERS

For sharing

Hay baked beef with poached mushrooms, herb mayonnaise and crispy potatoes
Smoked trout with pickled cucumber, horseradish crème and browned butter
Spice-roasted carrot, strained yoghurt, chorizo and crispy bread
Sourdough bread, butter and sunflower seed pesto

MAIN COURSE

Grilled and glazed chicken thigh

with roasted buckwheat, potato terrine, pickled celeriac and butter-mixed chicken
broth
served with; roasted broccoli, almonds and pesto

DESSERT

Raspberry parfait

with beetroot, salmiak crème, salted caramel sauce, roasted hazelnuts and almond cake

Mattias menu 56€

STARTERS

For sharing

Spice-baked organic pork with roasted bell peppers, smoked almonds and gremolata
Smoked trout with pickled cucumber, horseradish cream and browned butter
Spice-roasted carrot, strained yoghurt, chorizo and crispy bread
Sourdough bread, butter and sunflower seed pesto

MAIN COURSE

Grilled beef sirloin

with roasted tarragon potatoes, garlic cream, zucchini and jus
Served with; tomato salad with feta cheese, pesto and pickled onion

DESSERT

Sour cream ice cream

with crispy shortcrust pastry, rhubarb compote, chervil foam and almond cake

Simon's menu 54€

STARTERS

For sharing

Hay baked beef with poached mushrooms, herb mayonnaise and crispy potatoes

Blackened beans with smoked sour cream, garlic pesto and salt-roasted seeds

Spice-roasted carrot with strained yogurt, chorizo and crispy bread

Sourdough bread with butter and sunflower seed pesto

MAIN COURSE

Grilled trout

with potato purée, roasted cauliflower, pickled cucumber

and browned soy butter with almonds

Served with; Yogurt-tossed gem lettuce salad and fennel

DESSERT

Sour cream ice cream

with crispy shortcrust pastry, rhubarb compote, chervil foam and almond cake

If you have any questions or special requests, please contact us.

Best regards, Restaurant HEJM