

# M E N U

## STARTERS

### Beef tenderloin tartar

fermented turnip, mustard seeds, crispy potatoes  
unripe plums and spruce sprout mayonnaise **15€**

### Juniper smoked beetroot

from Finne farm, roasted seeds,  
marinated cabbage, dried raspberries,  
aged cheddar cheese and grilled onion oil **12€**  
*Also available vegan*

### Blackened pikeperch

braised yellow beetroot, browned butter mayonnaise,  
crispy levain bread, celery, and parsley jus **14€**

### Braised salsify

pickled apple, roasted almonds, trout roe, pickled rhubarb  
and hollandaise sauce with meadowsweet vinegar **13€**

## MAIN COURSES

### Grilled and glazed chicken

with smoked potato crème, pickled carrot, hazelnuts,  
garlic stems, chicken liver terrine and tarragon jus **27€**

### Tender baked and pressed beef cheek

from Träskkulla, roasted parsley root, crispy oyster mushroom,  
ramson crème, blackened onion and buttery horseradish jus **29€**

### Butter-fried boneless pike

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

### Grilled char fillet

with mashed Jerusalem artichoke, grilled leek, pickled rhubarb,  
pickled cucumber, and butter sauce with trout roe **29€**

### Blackened celeriac

with creamy buckwheat, pickled spruce shoots,  
fried shiitake, aged cheese, lovage oil and puffed buckwheat **26€**  
*Also available 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 tender baked beef cheek, pickled kohlrabi  
and cheese crème **8€**

### Almond potato purée

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

## DESSERTS

### Blackcurrant sorbet

with beach rose crème, sponge cake,  
yoghurt foam, roasted milk chocolate and salmiak jelly **11€**

### Caramelized parsnip ice cream

with poached pear, roasted oat müsli,  
chervil and salted caramel sauce with nut praline **11€**

### Small sweet

HEJM's ice cream sandwich;  
boozy blackberry parfait with malt crisp,  
beach rose jelly and dried sour cream **8€**

*Please ask our staff about a vegan dessert*

*HEJM 4-course 54€/ person  
Beverage menu 40€/person  
Served to the whole table party*