

M E N U

STARTERS

Beef tenderloin tartar

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

Tomato in variation:

marinated, grilled, and pickled, nettle crème, crispy brioche, grilled local salad cheese, and grated horseradish **13€**

Also available as vegan

Spiced and charred pikeperch

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

Braised salsify

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

MAIN COURSES

Grilled and glazed chicken

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

Tender baked and pressed beef cheek

from Träskkulla, roasted cauliflower, grilled summer cabbage, ramson crème, charred onion, and buttery horseradish jus **29€**

Hay-smoked and lightly baked whitefish

with poached potatoes, asparagus, grilled lemon, chives, crispy brioche, and foamy butter sauce with almonds **30€**

Grilled char fillet

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

Butter fried potato dumpling

with green asparagus, preserved spruce sprouts, carrot, cabbage, nettle crème, roasted almonds, and butter sauce **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?

It can't 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 tomato and spruce sprout crème **8€**

Almond potato purée

with pike roe, horseradish, and crispy potato **9€**

DESSERTS

Beach rose sorbet

cheesecake with pineapple weed, marinated strawberries, lightly whipped cream, and crispy shortcrust pastry **11€**

Caramelized fennel ice-cream

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

Small sweet

HEJM's ice cream sandwich:
spiked blackberry parfait with malt crisp,
beach rose jelly and dried sour cream **9€**

Please ask our staff about a vegan dessert

HEJM 4-course 56€/ person

Beverage menu 40€/person

Served to the whole table party