

Restaurant
HEJM

Group menu HEJM 18.4.2024 - 31.5.2024

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

Tomato in variation:

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

Middle course

Braised salsify

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

Main course

Tender baked and pressed beef cheek

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

Dessert

Caramelized fennel ice-cream

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

YOUR CHOICE 55€

The menu choice must be coherent for the whole group

Starter

Spiced and charred pikeperch

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

Or

Beef tenderloin tartar

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

Main course

Grilled and glazed beef sirloin

roasted cauliflower, grilled summer cabbage, ramson crème, charred onion, and jus with
browned and grilled butter

Or

Grilled char fillet

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

Dessert

Caramelized fennel ice-cream

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

THE GREEN MENU 50€

(Also available as vegan)

The menu choice must be coherent for the whole group

Starter

Tomato in variation:

marinated, grilled, and pickled, nettle crème, crispy brioche, grilled local salad cheese, and grated horse radish

Main course

Butter fried potato dumpling

with green asparagus, preserved spruce shoots, carrot, nettle crème, roasted almonds, and butter sauce

Dessert

Beach rose sorbet

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

FISHMENU 53€

The menu choice must be coherent for the whole group

Starter

Spiced and charred 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, marinated cucumber, and butter sauce with trout roe

Dessert

Beach rose sorbet

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

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, pickled tomato, and spruce sprout crème

Almond potato crème

with pike roe, horseradish, and crispy potato

Spiced and charred pikeperch

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

Beef tenderloin tartar

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

Grilled char fillet

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

Tender baked and pressed beef cheek

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

Beach rose sorbet

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

We will 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