

# M E N U

## STARTER

### Beef sirloin tartar

with scallion mayonnaise, grilled beans, spruce shoots, pickled onion, grated matured cheese, and crispy potato **15€**

### Local tomato in variation:

baked, raw and pickled, nettle cream, grilled local salad cheese, crispy brioche, and grated horseradish **13€**  
*Vegan option available*

### Smoked trout

with preserved cucumber, feta cheese crème, poached new potatoes, radish, trout roe, sunflower seeds, and jalapeño oil **14€**

### Marinated and deep-fried Baltic herring

creamy cucumber salad, black garlic, browned butter, tossed lettuce, and smoked almonds **9€**

## BACK POCKET

### Salad with yoghurt dressing

smoked trout, grilled salad cheese, asparagus, radish, marinated new potatoes, and roasted sunflower seeds cocktail tomatoes, and pickled cucumber **19€**  
*Vegan option available*

### Deep-fried organic pork neck

on butter fried bread, roasted bell pepper paste, scallion mayonnaise, feta cheese, green tomato, preserved zucchini, horseradish, and marinated ice lettuce **23€**  
*Vegan option available*

### Archipelago platter

maatjes herring, deep-fried Baltic herring, smoked trout paste, creamy cucumber salad, Västerbotten cheese, asparagus, potato with browned butter, malt bread and crispbread **24€**

## MAIN COURSE

### Overnight baked and grilled organic pork

with grilled corn ragu, broccoli, green asparagus, preserved zucchini, hazelnuts, and jus with coriander seeds **28€**

### Grilled and glazed beef tenderloin

with grilled summer cabbage, pesto potatoes, confit garlic crème, tomatoes, scallions, and jus with jalapeño **32€**

### Butter fried local perch

with pea crème, butter cooked new potatoes, marigold gel, beans, zucchini, pickled kohlrabi, horseradish, and smoked white wine sauce **30€**

### Baked brown trout from Skaftung

with roasted bell pepper paste, spice roasted carrots, fennel, spinach, crispy bread, chorizo oil, and Sandefjord sauce **29€**

### Grilled cauliflower

with sunflower seed ragu, cocktail tomatoes, green asparagus, feta cheese, smoked almonds and browned butter vinaigrette with soy **26€**  
*Vegan option available*

## DESSERT

### Beach rose sorbet

pineapple weed cheesecake, marinated strawberries, lightly whipped cream, and crumbled cookies **11€**

### Sour cream ice cream

with grilled rhubarb compote, butter fried pancake, blackcurrant leaf foam, and salt meringue **11€**

### Small and sweet

Raspberry parfait with nut crisp, yoghurt, milk chocolate cream, and caramel **9€**

*Ask about vegan dessert from our staff*

*HEJM's 4 courses 56€/ person  
Served to the whole table party  
and only in the dining room inside  
Beverage menu 40€/ person*