

HEJM

CHRISTMAS MENU

Five courses served to the table, in five servings

SEATED CHRISTMAS DINNER

Also this year we want to offer you a new way to enjoy Christmas dinner, without queuing and rush. Traditional Christmas flavours with a modern twist. The menu will be served to the table in five rounds.

For sharing

Mustard herring, and sea buckthorn Baltic herring
Butter boiled potatoes, and dill
Christmas loaf, crispbread, and butter
Chokeberry cured rainbow trout, rainbow trout roe, and mustard sauce
Smoked pike, horseradish creme, and browned butter
Hay-smoked beef with mushroom salad, and spruce shoots
Creamy beetroot salad with smoked heart, and egg

Middle course

Roasted and glazed swede with port wine, rowanberries, mushroom broth, crispy onion, caramelized cream, and chicken liver terrine

Main course

Grilled pork belly from Björkens with braised cabbage, butter-fried brussels sprouts, mustard seeds, ginger, apple crème, and smoked pork jus

Cheese serving

Brie parfait with a malt base, preserved spruce shoots, sea buckthorn, and saffron

Dessert

Butter-milk ice cream, dark chocolate mousse, cloudberry jam, gingerbread and roasted hazelnuts

Sweets for coffee

HEJM's Daim
Browned butter fudge with sea salt
Granholm's marmalade

Price

Monday-Thursday 55€/person
Saturday lunch 12.00-15.00 55€/person
Friday-Saturday 58€/person
Beverage menu 42€ / person

The Christmas dinner is served to the whole table party, we take your allergies into consideration.

For those not in the mood for Christmas food

STARTERS

Grilled beetroot tartar

with pickled mushroom, celery, dried beach rose, black garlic, aged cheese, and roasted hazelnuts **12€**

Air-dried ham from Snellman

with beets in variation from Finne farm, spruce shoots, cheddar creme, and feta cheese **15€**

Chokeberry cured rainbow trout

with horseradish creme, rainbow trout roe, pickled rhubarb, carrot, celery, rye crisp, and marigold **14€**

MAIN COURSES

Butter-fried pikeperch

with roasted parsley root, potato, apple creme, leek, pickled chanterelle, cabbage, horseradish, and hay-smoked browned butter foam **32€**

Grilled and glazed beef sirloin

with grilled celeriac, champignons, baked onion, herb fried bread crisp, spiced butter, and jus sauce with black garlic **32€**

Grilled portobello

with spelt, black garlic, crispy Jerusalem artichoke, pickled chanterelle, grilled herbs, spruce shoots, and shredded aged cheese **26€**

DESSERTS

Buttermilk ice-cream

with dark chocolate mousse, cloudberry jam, gingerbread, and roasted hazelnuts **11€**

White currant sorbet

with almond cake, oven-baked apple, crispy Jerusalem artichoke, chervil and caramelized chanterelle foam **11€**