

M E N U

BOXING WEEK 27-30.2024 / 02-04.01.2025

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 crème, and feta cheese **15€**

Bleak roe

with crispy potatoes, celery stalks, horseradish, pickled chanterelles and foamy potato-leek soup **15€**

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, seasoned 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€**

Butter-fried sourdough bread

With grilled pork belly or salmon

dressed green salad, horseradish cream, pickled onion, mustard seeds, roasted seeds and grated horseradish **24€**

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€**

HEJM 4-course menu: 56€/person