

M E N U

STARTERS

Tartar from local beef

with lovage, preserved rhubarb, grilled garlic, crispy potato, and grated aged cheese **15€**

Grilled beets from Finne farm

with smoked goat yoghurt, spruce shoot, deep-fried oyster mushroom, beach rose, and hazelnut vinaigrette **13€**
Vegan option available

Vendace roe from Vexala

with variation of sunchoke, sour cream, black pepper, chives, dill oil, and grated horseradish **15€**

Foamy burbot soup

with burbot roe, browned potato crème, crispy celery, kohlrabi, horseradish, and apple **14€**

MAIN COURSES

Reindeer tenderloin with spices

mushroom croquette, grilled celeriac crème, cabbage, black currant, and game jus with browned butter and spruce shoot **35€**

Crispy chicken thigh

with marinated cabbage salad, pickled mushroom, tarragon crème, grated horseradish, potato ragout, smoked pork belly, and bell pepper **27€**

Oven-baked pike-perch

with parsnip, white currant, buckwheat and hazelnut muesli, jalapeño, and foamy blue mussel sauce **30€**

Grilled arctic char

with hay-smoked potato, poached leek, smoked almonds, ginger-pickled cucumber, and butter sauce with grilled lemon **28€**

Grilled portobello

with spelt, black garlic, crispy sunchoke, pickled mushroom, grilled herbs, spruce shoot, and grated aged cheese **26€**
Vegan option available

SMALL DISHES

Glazed pork cheek

with grilled celeriac crème, hazelnuts, and pork jus **9€**

Butter-fried toast

with stewed chanterelles, dill, vendace roe, and horseradish **12€**

Deep-fried potato

with herb mayonnaise, pickled jalapeño, onion, and grated parmesan **6€**
Vegan option available

DESSERTS

White currant sorbet

with almond cake, apple compote, caramelized chanterelle foam, and spruce shoot **11€**

Muscovado ice cream

with poached pear, browned butter, sea buckthorn caramel, and French toast made from brioche **11€**

Little sweet

Crispy waffle with apple compote, hazelnuts, spruce shoot syrup, and whipped cream **8€**

Ask the staff about vegan options

KITCHEN'S CHOICE

HEJM's 4-course menu 58€ / person

Served for the whole table party

Beverage menu 40€ / person