

Restaurant
HEJM

Group menu HEJM 7.1.2024 – 28.2.2024

*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

Grilled beets from Finne farm

with smoked goat yoghurt, spruce shoot, deep-fried oyster mushroom, beach rose, and hazelnut vinaigrette

Middle course

Foamy burbot soup

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

Main course

Grilled beef sirloin

with deep-fried potatoes, grilled celeriac cremé, cabbage, black currants and a jus sauce with browned butter and spruce shoots

Dessert

White currant sorbet

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

YOUR CHOICE 54€

The menu choice must be coherent for the whole group

Starter

Grilled beets from Finne farm

with smoked goat yoghurt, spruce shoot, deep-fried oyster mushroom, beach rose, and hazelnut vinaigrette

or

Tartar of organic beef

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

Main course

Crispy chicken thigh

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

or

Grilled arctic char

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

Dessert

Muscovado ice cream

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

SOCIAL MENU 56€

Is inspired by social and familiar gatherings and dinners. Starters are shared, main course is served on individual plates with a sharable side and dessert is served separate for every one.

The menu choice must be coherent for the whole group

Starters

*Tartar of organic beef
with lovage, grilled garlic and grated aged cheese
Butter-fried toast
with stewed chanterelles, dill, vendace roe, and horseradish
Grilled beets from Finne farm
with smoked goat yoghurt, spruce shoot and hazelnut vinaigrette
HEJM's crispbread, sour dough bread and whipped butter*

Main course

*Grilled beef sirloin
with baked celeriac, cabbage, tarragon cremé, and jus sauce with browned butter
served with; Deep-fried potatoes with pickled jalapeño and parmesan*

Dessert

*Muscovado ice cream
with poached pear, browned butter, sea buckthorn caramel, and French toast made from
brioche*

*We can also arrange a longer tasting menu, **HEJM Tasting**. Price is 70€/person.
Please contact us for more information if interested.*

Vegetarian and Vegan menus are also available.

*We are happy to assist with selected beverages and drink recommendations.
If you have any questions or request, please contact us.*

*With kind regards
Restaurant HEJM*