

# 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€**

### Lightly smoked fish soup

with smoked whitefish, meadowsweet crème, apple, celery, pickled kohlrabi and crispy bread **14€**

## MAIN COURSES

### Organic beef schnitzel

with grilled kale pesto, parsley, garlic scapes, grilled beetroot, savoy cabbage and butter foam with anchovy **32€**

### Tender and glazed turkey leg

from Hemmanet, smoked potato puré, fermented turnip, apple, carrot, tarragon and butter-mixed chicken broth **28€**

### Oven-baked pike-perch

with parsnip, white currant, buckwheat and hazelnut muesli, jalapeño and foamy blue mussel sauce **32€**

### Grilled arctic char

with hay-smoked potato, poached leek, smoked almonds, ginger-pickled cucumber and butter sauce with marigold **29€**

### Grilled and glazed carrot

with broad bean crème, spice-roasted cashew nuts, marigold vinaigrette, charred herbs and grilled aged cheese **26€**  
*Vegan option available*

## SMALL DISHES

### Glazed pork cheek

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

### Butter-fried toast

with chorizo, blue mussels, pickled cucumber and garlic crème **9€**

### Deep-fried potato

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

## DESSERTS

### Gooseberry sorbet

with marigold, candied pecan nuts, raspberry, semi-dried beetroot, liquorice glaze and yogurt foam **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*