

Restaurant  
**HEJM**

**HEJM's Roof**

*HEJM's Roof is intended for groups of at least 25 people, maximum 60 people.*

*The menu choice **must be coherent for the whole group**, and the menu must be ordered at least one (1) week in advance. Food allergies and the final number of people need to be Informed at least five (5) days before your visit.*

*Food will be invoiced according to the number of people announced in advance.*

*No added fee if the group spends 1800€ or more on food and drinks.*

***We take all allergies and dietary restrictions into consideration.***

**Information**

*HEJM's Roof is our former roof terrace that has been transformed into a bookable lounge intended for groups. Perfect for private gatherings, summer parties or corporate events. The Roof have glass sliding doors to the sea and the parking lot and a glass roof which means that It can be open **28.4-5.10.2025**.*

**Food**

*There are three different menus to choose from, all menus revolve around social and familiar dinners. The starters and bread are served to the table and shared between the party, all main courses are served on their own plates with a side dish being shared between the guests. Dessert is served for everyone separately.*

**Beverage**

*We are happy to help with beverage pairings for all our menus.  
There is also a bar available in the space so a bartender is possible.  
Please ask for more information regarding this.*

## **MICKE'S MENU 54€**

*The menu choice must be coherent for the whole group*

### **Starters**

*For sharing*

Grilled iceberg lettuce with beans, garlic dressing, jalapeño, parmesan,  
and sourdough croutons

Cured and smoked beef with cheese crème, pickled onion, and crispy potato

Smoked trout with smoked sour cream, pickled kohlrabi, and horseradish oil  
Sourdough bread, butter, and jalapeño

### **Main Course**

*Grilled and glazed pork belly*

with potato-garlic crème, marinated cabbage salad with a kick,  
and jus with pickled mustard seeds  
served with; roasted broccoli, almonds, and pesto

### **Dessert**

*Sour cream parfait*

with apple compote, lightly whipped cream, salted caramel,  
roasted almonds, and crushed cookies

## **MATTIAS MENU 56€**

*The menu choice must be coherent for the whole group*

### **Starters**

*For sharing*

Grilled iceberg lettuce with beans, garlic dressing, jalapeño, parmesan,  
and sourdough croutons

Roasted cauliflower, cheese crème, roasted hazelnuts, pickled cabbage, and chorizo

Smoked trout with smoked sour cream, pickled kohlrabi, and horseradish oil  
Sourdough bread, butter, and jalapeño

### **Main Course**

*Grilled and glazed chuck roast*

with warm potato salad, garlic crème, zucchini, and jus with gremolata  
served with; tomato salad, feta cheese, pesto, and pickled onion

### **Dessert**

*Yogurt ice cream*

with sea buckthorn curd, chocolate croutons, salty rose meringue,  
and sugar-roasted buckwheat

## **SIMON'S MENU 58€**

*The menu choice must be coherent for the whole group*

### **Starters**

*For sharing*

Grilled iceberg lettuce with beans, garlic dressing, jalapeño, parmesan,  
and sourdough croutons

Cured and smoked beef with cheese crème, pickled onion, and crispy potato

Local tomatoes in variation with feta cheese, pesto, and roasted almonds

Sourdough bread, butter, and jalapeño

### **Main Course**

*Smoked trout*

with spiced roasted carrot, tomato, fennel, spinach, and Sandefjord sauce with tomato oil

Served with: potato salad, radish, cucumber, and gremolata

### **Dessert**

*Yogurt ice cream*

with sea buckthorn curd, chocolate croutons, salty rosemary meringue,  
and sugar-roasted buckwheat

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If you have any questions or special requests, please contact us.

*Best regards, Restaurant HEJM*