



CHRISTMAS
TAKE-AWAY

MENU

HERRING SELECTION & SNACKS

Pickled Herring with Lemongrass,
Coriander, Chili & Citrus

Gin & Mustard Herring

French Onion Herring

Aged Priest Cheese (Prästost) cured
in Aquavit & Caraway

Red Onion & Chives

Creamy Herring with Orange,
Västerbotten Cheese, Clove & Leek

Fried Pickled Baltic Herring

Sour Cream

Traditional Swedish Egg & Anchovy
Salad (Gubbröra)

Herring Potatoes

FISH & SEAFOOD

Egg halves topped with
Shrimpsalad (Skagen)

Cold-smoked Salmon Salad with
Apple & Horseradish

Fennel-Cured Salmon

Hunter-Smoked Mackerel

Poached Rainbow Trout

COLD CUTS & CHARCUTERIE

Orange-Glazed Christmas Ham

Chicken Terrine with Tarragon
& Lemon

Butcher's Sausage

Veal Shoulder & Duck Leg brawn
with Pickled Mustard Seeds

Brick-Smoked Leg of Lamb

Orange-Cured Venison

MENU

HOT DISHES

Wild Game Meatballs	Small Swedish Sausages (Prinskorv)
Honey-Glazed Pork Belly	Jansson's Temptation (Baked Potato, Onion & Pickled Sprat Casserole)
Homemade Christmas Sausage	
Braised Red Cabbage	

CONDIMENTS & SIDES

Sea Buckthorn & Whiskey Mustard	Apple Chutney
Classic Sweet Mustard & Dill Sauce (Hovmästarsås)	Dill & Lemon Mayonnaise
	Currant & Ginger Cream

HOMEMADE BREAD & BUTTER

Wort Bread	Crisp Bread
Sourdough Bread	Whipped Butter

DESSERTS & SWEETS

Yogurt Mousse with Mandarin Curd, Cinnamon Crisp, Madeleine & Whipped Ganache	Saffron Fudge Chocolate Fudge Artisanal Pralines Vienna Nougat
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