



CHRISTMAS MENU

STARTER

Herring

Mustard herring
Whisky herring
Lime- & chili herring

Salmon

Dill- & ginger-cured salmon
Cold-smoked salmon
Hot-smoked salmon

Sides

Lemon, dill mayonnaise
and pickled fennel.
Gravlax sauce, pickled vegetables,
Skåne mustard and sour cream.
Fresh slaw with orange
and pomegranate.
Boiled potatoes with browned butter.

Cold Cuts

Christmas ham
Smoked elk sausage
House-smoked pork collar
Tjälknöl

Cheeses

Spiced cheese
Västerbotten cheese
Blue cheese
Brie
Whisky cheddar
Christmas cheese
Fig & bay leaf marmalade
Bread and butter

MAIN COURSE

Meats

Reindeer leg
Beef brisket
Deer cheek

Sides

Lingonberrys, pressed cucumber,
pickles, beetroot salad and apple sauce.

Creamed kale.

Janssons frestelse.

Boiled potatoes.

Baked fennel, endive, chili and lemon.

Roasted root vegetables with chèvre,
walnuts and maple syrup.

DESSERT

Almond cake
Soft gingerbread cake with
lingonberry cream

Mini saffron tarte
Christmas sweets



RESTAURANT ELD

