# 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

**Lunch:** Monday–Thursday SEK 895 per person, Friday–Sunday SEK 1,095 per person
**Evenings:** SEK 1,195 per person
**Children aged 7–13:** 50% off the regular price. Children under 7 eat free.

RESTAURANT ELD