

JULBORD S/S STOCKHOLM

År 2024



TIPS! Njut av julbordets läckerheter i flera traditionsenliga serveringar.

GLÖGG / *Mulled Wine*

Vid ankomst serveras glögg och kryddig pepparkaka
Mulled wine and ginger biscuit

SILL & STRÖMMING / *Herring*

Chilisill, Tomatsill, Senapsill, Pepparrottsill, Skärgårdssill, Ört- och vitlöksill, Currysill, Inlagd sill, Matjessill, Stekt inlagd strömming, Kaviarströmming, Kräft- och ansjovisströmming, Tegnérssill, Gubbröra, Sean Connerysill

Chili herring, Tomato herring, Mustard herring, Horseradish herring, Archipelago herring, Herb and garlic herring, Curry herring, Pickled herring, Matjes herring, Fried pickled herring, Caviar herring, Crayfish and anchovy herring, Tegnér herring, "Gubbröra" (a traditional Swedish dish with herring, eggs, and potatoes), Sean Connery herring

LAX MED MERA / *Salmon*

Gravad lax, Kallrökt lax, Varmrökt lax, Inkokt lax, Räk- och äggsallad, Hovmästarsås, Dillmajonnäs, Romsås, Kokt potatis, Pressgurka, Rödlök, Gräslök, Gräddfil, Kryddost, Prästost, Brännvinsost
Cured salmon, Cold-smoked salmon, Hot-smoked salmon, Poached salmon, Shrimp and egg salad, Mustard-dill sauce, Dill mayonnaise, Roe sauce, Boiled potatoes, Pressed cucumber, Red onion, Chives, Sour cream, Spiced cheese, Priest cheese, Aquavit cheese

KALLSKURET / *Cold Cuts*

Julskinka, Oxtunga, Röakta korvar, Hjortrostbiff, Rostbiff, Fårfiol, Viltpaté, Lantpaté, Leverpastej, Grisfötter, Sylta
Christmas ham, Ox tongue, Smoked sausages, Venison roast beef, Roast beef, Smoked leg of lamb, Game pâté, Liver pâté, Jellied veal

TILLBEHÖR / *Sides*

Tomatsallad, Rödbetsallad, Grönsallad, Picalilli, Myntasås, Legymsallad, Caesarslaw, Potatissallad, Syltlök, Cornichons, Pepparrottsmajonnäs, Julsenap
Tomato salad, Beetroot salad, Green salad, Piccalilli, Mint sauce, Green salad, Caesar slaw, Potato salad, Pickled onions, Cornichons, Horseradish mayonnaise, Christmas mustard

SMÅVARMT / *Hot dishes*

Köttbullar, Prinskorv, Janssons frestelse, Rödkål, Stuvad grönkål, Boudin noire korv, Devil's on horseback, Cotechino korv, Kalkon med brödsås, Revbensspjäll
Meatballs, Sausages, Jansson's Temptation – creamy potato and fish gratin, Red cabbage, Creamed kale, Boudin noire sausage, Devils on horseback, Cotechino sausage, Turkey with bread sauce, Spare ribs

OST & DESSERT / *Dessert*

Svarta Sara, Brie, Saint Agur, Chevre, Marmelad, Kex, Julgodis, Nötter, Torkad frukt, Fruksallad, Rocky Road, Choklad- och amarettocremeux, Kolanötpaj, Crème caramel med katrinplommon, Ris à la Malta, Skånsk ostkaka med hjortron, Budapeststubbe, Citronostkaka, Bakverk, Tiramisu
Brie, Saint Agur, Chevre, Marmalade, Crackers, Christmas candy, Nuts, Dried fruit, Fruit salad, Rocky Road, Chocolate and amaretto cremeux, Pecan pie, Crème caramel with prunes, Rice pudding, Citrus cheesecake with cloudberry, Budapest cake, Lemon cheesecake, Pastries, Tiramisu

VEGANSKA RÄTTER / *Vegan Dishes*

Traditionellt julinspirerade veganska läckerheter med en modern twist
Traditionally Christmas-inspired vegan delicacies

Med reservation för eventuella ändringar i menyn. *Subject to possible changes in the menu.*