

7. Dessert and Sweets

Vanilla rice pudding with orange	Mixed nuts
Berry sauce	Christmas caramel
Raspberry preserve	Toffee
Whipped cream	Mint candy
Almond crust tartlets	Marmelade candy
Saffron-poached pears	Marzipan candy
Chocolate mousse	Rocky road
Gingerbread cookies	Ulriksdal's chocolate
Brownies	pralin with tonka bean
Chocolate cookie	Ice chocolate
Saffron cookie	Chocolate fudge
Coconut cake	Vanilla fudge
Gingerbread sponge cake	Dark chocolate candied
Ulriksdal's cheesecake	orange peels
Dried nuts	Liquorice "salt"
Fresh fruit	Liquorice "sweet"
Citrus salad	Caramels
Crème brûlée with cinnamon and orange	

+ Order À la carte

Mustard gratinated pig foot with sauerkraut
Poached stockfish with browned butter, béchamel sauce, smoked pork, onion, green peas and allspice
Ham stock with spiced bread
Traditional Christmas porridge
Saffron ice cream
Raspberry sorbet
Vanilla ice cream with punch raisins

Welcome to our Christmas table!

According to tradition we follow the seven classic Christmas servings.

The meat we serve is always Swedish and several of the dishes contain vegetables and herbs from our own garden.

You can also order some dishes at the table – you will find them on the last page.

– Merry Christmas!

Our seven servings are:

Herring

Cold and smoked fish

Greens

Cold cuts

Warm dishes

Cheese

Dessert

1. Herring

Pickled herring
Cin-and cucumber herring
Grilled lemon and yoghurt herring
Matjes herring
Norröna Matjes herring
Tomato- and chili herring
Mustard herring
Cray fish herring
Herring with dill and cheese
Pickled herring salad
Cured Baltic herring with whitefish roe and horseradish
Pickled fried Baltic herring
"Gubbröra"

2. Cold and smoked fish

"Gravlax" cured salmon
Cold-smoked salmon
Hot smoked salmon
Cold poached salmon
Smoked mackarel with smoked mayonnaise and lovage
Salmon and shellfish pâté with trout roe
Cured carrot with dill
Boiled egg with mayonnaise
Salmon sauce
Sauce Verte
Bleak roe sauce with fennel pollen
Lemon and rapeseed mayonnaise

3. Greens

Crudité salad with chili vinaigrette
Pickled cauliflower & parsley
Beetroots with black currant
Potato salad with apple, capers and onion
Beetroot salad
Waldorf salad

Pickled mushrooms
Eggplant in mustard sauce
Eggplant with tomato and chili
Christmas spiced bread
Kavring bread
Honey crisp bread
Butter
Brown butter
Prästost cheese
Boxholm cheese
Red onions and chives
Boiled eggs
Sour cream
Boiled potatoes

4. Cold cuts

Traditional Christmas ham from Esplunda Farm
Smoked lamb steak
Dry-cured ham from Dalsjöfors
Rolled pressed pork belly
Jellied veal
Munsö sausage
Salami

Chicken pâté with thyme and garlic
Ulriksdals liverpâté
Mustard
Christmas mustard from Ulriksdal
Mustard from Skåne
Ulriksdal's apple sauce
Curry remoulade
Cornichons
Cumberland sauce

5. Warm dishes

Meatballs
Falafel with christmas spices
Cocktail sausage from Mälarchark
Roast pork belly
Ulriksdals pork sausage
Red cabbage
Creamed kale
"Janssons frestelse" – Swedish anchovy and potato gratin
Mushroom omelette
Baked Swedish rutabaga purée
Pan fried red cabbage with grapefruit and pumpkin seeds
Brussels sprouts with curry, onion and raisins
Black pudding with apple, lingonberries and bacon
Roast turkey in cream sauce with crutons and blue cheese
Oven roasted parsnips with browned butter and lemon

6. Cheese

Stilton
Cheddar
"Efterglöd" cheese
Vaddö Brie
Sivans cream blue
Fig marmelade
Green tomato marmelade
Fruit – and nut bread
Salted biscuits
Rye crisps
Dried figs
Dried dates
Grapes