

S/S STOCKHOLM

År 2026



TIPS! Njut av julbordets läckerheter i flera traditionsenliga serveringar.

GLÖGG / *Mulled Wine*

Vid ankomst serveras glögg och kryddig pepparkaka
Upon arrival, mulled wine and ginger biscuit is served

SILL & STRÖMMING / *Herring*

Senapsill • Skärgårdssill • Bloody Marysill • Currysill • Inlagd sill
Matjessill • Stekt inlagd strömming • Strömmingslåda
Gubbröra • Örtagårdsill • Sean Connerysill

*Mustard herring • Archipelago herring • Bloody Mary herring
Curry herring • Pickled herring • Matjes herring • Fried pickled
herring • "Gubbröra" (anchovy, egg, onion salad)
Herb herring • Sean Connery herring*

LAX MED MERA / *Salmon*

Gravad lax • Kallrökt lax • Varmrökt lax • Inkökt lax
Rökta laxfenor • Kippers • Rökta makrill • Skaldjurspaté
Räk- och äggsallad • Hovmästarsås • Dillmajonnäs
Romsås • Tartarsås • Kokt potatis • Pressgurka • Rödlök
Gräslök • Gräddfil • Kryddost • Lagrade ostar

*Cured salmon • Cold-smoked salmon • Hot-smoked salmon
Poached salmon • Smoked salmon fins • Smoked herring
Smoked mackerel • Shrimp and egg salad • Seafood pate
Mustard-dill sauce • Dill mayonnaise • Tartar sauce • Roe sauce
Boiled potatoes • Pressed cucumber • Red onion • Chives
Sour cream • Spiced cheese • Aged cheeses*

KALLSKURET / *Cold Cuts*

Julskinka • Rökta korvar • Rostbiff • Rökta kalkon
Portergravad ryggbiff • Lammfiol • Viltpaté • Lantpaté
Grov leverpastej • Syltor • Oxtunga • Rillettes

*Christmas ham • Smoked sausages • Smoked turkey • Roast beef
Porter-cured sirloin • Smoked leg of lamb • Game pate
Country-style terrine • Liver pate • Brawn • Beef tongue • Rillettes*

TILLBEHÖR / *Sides*

Tomatsallad • Rödbetsallad • Picalilli • Coleslaw
Legymsallad • Potatissallad • Syltlök • Cornichons
Pepparrotsmajonnäs • Blandade senapssorter
Grönkål, apelsin & granat-äpplesallad • Cumberland
Mango chutney

*Tomato salad • Beetroot salad • Piccalilli • Coleslaw
Mixed vegetable salad • Potato salad • Pickled onions
Cornichons • Horseradish mayonnaise • Selection of mustards
Kale and orange pomegranate salad • Cumberland sauce
Mango chutney*

SMÅVART / *Hot dishes*

Köttbullar • Prinskorv • Janssons frestelse • Rödkål
Stuvad grönkål • Surkål • Devil's on horseback
Julkorv • Brysselkålslåda med tryffel • Ugnsomelett
med svampstuvning • Hummerbisque med krutonger
Spanakopitapaj • Rostad gris

*Meatballs • Sausages • "Jansson's Temptation" - creamy
potato and anchovy gratin • Red cabbage • Creamed kale
Sauerkraut • Devils on horseback • Christmas sausages
Spare ribs • Brussels sprouts with truffles • Baked omelette
with stewed mushroom • Lobster bisque with croutons
Spanakopita pie*

OST & DESSERT / *Cheese & Dessert*

Svarta Sara • Brie • Grönmögelost • Chevre • Fikon-
marmelad • Kex • Julgodis • Nötter • Kolanötpaj
Ostkaka • Torkad frukt • Fruktsallad • Rocky Road
Choklad- & amarettomousse • Crème caramel
Ris à la Malta • Budapesstubble • Tårta • Nyponsoppa
Cheesecake • Tiramisu • Smulpaj • Vispgrädde • Sylt

*Black Sara cheese • Brie • Blue cheese • Goat cheese
Fig marmalade • Biscuits • Christmas candy • Nuts • Pecan pie
Cheese cake • Dried fruit • Fruit salad • Rocky Road • Chocolate
and amaretto mousse • Crème caramel • Rice pudding
Budapest cake • Cake • Tiramisu • Crumble pie
Whipped cream • Jam • Rose hip soup*

VEGANSKA RÄTTER / *Vegan Dishes*

Julinspirerade veganska läckerheter
Christmas-inspired vegan delicacies

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