PELAGOS CHRISTMAS TABLE

Served 19/11–26/12 2026. Price: 995 SEK per person.

Herring (served to the table)

Classic pickled herring
Matjes herring from Norrøna
Mustard herring
Västerbotten's cheese herring
Classic pickled Baltic herring
Crayfish Baltic herring
Gubbröra (traditional Swedish egg and anchovy salad)
Boiled potatoes
Swedish christmas bread
Crispbread

Cold Dishes

Cured salmon with hovmästarsås (mustard and dill sauce)
Cold-smoked salmon with horseradish cream
Hot-smoked salmon with mayonnaise & trout roe
Sanda eggs with mayonnaise & lumpfish roe
Christmas ham from Esplunda farm with Skåne-style coarse mustard and apple purée
Smoked lamb leg with red cabbage-salad
Liver pâté with cornichons & Cumberland sauce
Jellied veal with beetroot salad

Hot dishes

Grilled christmas porchetta
Grilled Asian-style porchetta
Smoked pork belly
Meatballs
Prince sausages from Mälarchark
Jansson's Temptation (creamy potato and anchovy casserole)
Stewed kale
Charred Brussels sprouts
Grilled pointed cabbage
Boiled potatoes

Add-ons

Kalix vendace roe with classic accompaniments: Toast, red onion & sour cream
30 g – SEK 325
50 g – SEK 525
Half Canadian lobster – SEK 425

Cheese Selection

Västerbotten's cheese
Almnäs Tegel cheese
Wrångebäck cheese
Kryddost (Swedish spiced cheese)
Sivans Ädelost (blue cheese)
Gammelknas cheese
Accompaniments:
Seed crackers & salted crackers
Fig marmalade
Tomato marmalade
Grapes

Desserts

Saffron soft serve with gingerbread crisp
Christmas rice porridge with cinnamon & sugar
Ostkaka (Swedish curd cake) with raspberry coulis & whipped cream
Ris à la Malta (Swedish Christmas rice cream) with Madagascar vanilla & mandarin
Brownie with chocolate ganache
Christmas sweets
Tangy wildberry jam
Mint chocolates
Gingerbread cookies
Julkola (Swedish Christmas toffee)
Ischoklad (Swedish chocolate confection)
Sweet liquorice
Saffron biscuits
Chocolate cookie slices
Coconut macaroons
Knäck (traditional Swedish Christmas toffee)