

SVENSKA JULBORDSMENYN – SWEDISH CHRISTMAS DINNER

The Swedish Julbord is traditionally had in "plates" versus courses. Each plate has a different theme: herring, fish, cold meat, vegetables, etc. Today it is not strictly observed and you can condense/mix plates.

First Plate

SILL & STRÖMMING



Inlagd sill - Pickled herring (not surströmming!)
Rökt matjessill - Smoked herring with spices
Matjessill - Herring with spices
Senapssill - Mustard herring
Löksill - Onion herring
Ansjovis - Anchovies
Currysill - Curry flavored herring
Havtornsill - Sea-buckthorn herring
Sherrysill - Sherry flavored herring
Tegnérsill - Herring w/ crème fraîche and chili
Chilisill - Chili flavored herring
Apelsin- och rosmarinsill – Orange- rosemary herring
Kräftströmming - Baked herring with dill and tomato puree.
Ansjovisströmming - Baked herring with anchovies, cream, onion, and dill.
Kaviarströmming - Baked herring with caviar
Ört- och vitlöksgravad strömming - Baked herring with herbs and garlic.
Löjromsströmming - Fine Swedish caviar with herring. Mixed with sour cream, mayonnaise and spices, served cold.
Stekt inlagd strömming - Fried pickled herring
Matjessilltårta - Herring pie made w/ eggs
Löjromsågg - Hard boiled eggs topped with Swedish caviar
Skagenägg - Hard boiled eggs topped w/ shrimp

Laxägg - Hard boiled eggs topped with salmon
Sillsallad - Herring salad

Second Plate

LAX & FISK – SALMON & FISH



Gravad lax - Cured salmon
Kallrökt lax - Cold-smoked salmon
Varmrökt lax - Smoked salmon
Portvinslax - Salmon infused with port wine
Inkokt lax - poached salmon
Laxtartar - Raw salmon (similar to steak tartar)
Laxpaté - Salmon pate
Gubbröra - "old dude's salad" - hard boiled eggs with anchovies, red onions, dill and sour cream.
Rökta räkor - Smoked shrimp
Kräftskagen - Crayfish sandwiches - made with dill, sour cream, caviar.
Skaldjursterrin - Shellfish soup
Confiterad röding - Char confit
Skaldjurssallad - Shrimp and mussel salad
Pastramilax - Sauteed lax with four peppers and honey/citrus
Hovmästarsås - also called gravlaxsås - Mustard sauce with dill
Honungssenapscreme - Honey mustard cream
Pepparrotsdressing Citron - Horseradish citrus dressing
Chilicreme - Chili cream
Örtagårdssås - Garden herb sauce
Saffrans- och apelsinaïoli – Saffron- orange aioli

Third Plate

KALLSKURET - COLD MEATS



Julskinka - Christmas ham

Rullsylta - Rolled thin flanks (pork, veal) boiled
Kalvsylta - jellied veal
Leverpastej - Liver pate
Lantpaté - Chicken liver with spices
Fasanterrin - Pheasant terrine (slow cooked soup)
Rökt lammstek - Smoked lamb
Lammterrin - Lamb terrine (slow cooked soup)
Pomeransjulanka- Christmas duck w bitter orange
Kyckingleverparfait - Chicken liver parfait
Kycklinggalantine - Chicken galantine w veal/pork
Renkorv - Reindeer sausage
Älgkorv - Elk sausage
Tjälknöl - Norrlands elk. Baked in the oven on low heat for several hours
Fårfiol – cured, salted leg of mutton (sheep)
Kroppkaka – Potato, meat dumplings

Tillbehör - aide dishes

Våra senapsfavoriter - Selection of mustards
Cumberlandsås - Cucumber salad
Cornichons - French pickles
Äppelmos - Apple sauce
Syltlök - Onion relish
Pepparrot - Horseradish
Picklade grönsaker - Pickled vegetables
Apelsin- och aprikoschutney - Orange, apricot chutney
Västeråsurka – large, famous, salty pickle
Pressgurka– sliced pickle w pepper, vinegar sugar
Rödbetssallad - Beet salad
Syltad svamp- Mushroom preserve

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Fourth Plate

SMÅVART – LITTLE HOT FOODS



Köttbullar - Swedish meatballs
Isterband – Pork potato sausages
Kåldolmar - Cabbage rolls filled with rice
Revbensspjäll - Roasted pork ribs
Julgryta - Christmas stew with figs, cinnamon and tenderized cow shoulder pieces
Prinskorv - Prince sausage
Janssons frestelse - Jansson's Temptation – Casserole of potatoes, cream, onions, anchovies.
Dopp i grytan - Sauce made from leftover bits of christmas ham. Bread is typically dipped into this
Wallenbergare - Ground veal, cream and onions
Lutfisk - lye fish - salted/cured white fish; gelatinous in texture, has a pungent odor.
BBQ-rökt oxkarré - BBQ smoked meat
Vedugnsg Grillad pomeranskyckling - Wood fired roasted chicken with bitter orange.

Tillbehör – side dishes

Rödkål - red cabbage
Brunkål - Boiled and fried white cabbage cooked with vinegar, salt, and syrup
Långkål {grönkål} - Kale
Lutfisksås och kryddor – Lutefish sauce with spices
Gröna ärtor - green peas
Stekta champinjoner - sautéed mushrooms
Kokt potatis - Boiled potatoes
Kokta rotfrukter – Boiled root vegetables
Brysselkål - Brussels sprouts
Rårörda lingon – Mashed lingonberries

Fifth Plate

GRÖNT - GREENS



A variety of salads are served. Ginger (ingefära), rödkål (red cabbage), romaine (romaine), morot (carrot), betor (beets), fänkål (fennel), granatäpple (pomegranate), nötter (nuts) are popular ingredients. Greens are not a big part of the julbord though.

Sixth Plate

OSTAR & BRÖD – CHEESE & BREAD



A variety of local Swedish cheeses (Västerbottenost, Boxholm, Smålandsost, etc) and international favorites are served.

Vikabröd
Mjukt tunnbröd - Soft flatbread
Hårt tunnbröd - Hard/crispy flatbread
Surdegsbröd - Sourdough
Vörtlimpa - Christmas bread - dark bread with christmas spices
Kavring - Dense, dark rye bread
Husåknäcke - Huså's (a company) crispy bread
Valnötsbröd - walnut bread
Fikonbröd - fig bread
Veteknäcke - Wheat crispy flat bread

Seventh Plate

DESSERT



Ris à la Malta med mandel - Cold rice pudding whipped with whipped cream and almonds
Grynkaka – cold rice pudding with saffron
Fruksallad - fruit salad
Mandelmusslor med hjortron - Almond cookies with cloudberry jam
Småländsk ostkaka - Småland's cheesecake

Chokladmousse - Chocolate mousse

Kryddbavaroise - Spiced bavarian cream

Päron- och mandelkaka - Pear-almond cake

Crème caramel - Flan

Äppelterriner med kanel och hasselnötter – Apple terrine with cinnamon and hazelnuts (usually has no flour)

Mandarinmousse - Mandarin orange mousse

Saffranspannkaka – {Gotland} Saffron pancakes

Tillbehör

Vispgrädde - Whipped cream

Rårörda bär - Berry sauce

Saftsås - Soft sauce



Eight Plate

KAKOR & GODIS – CAKES & TREATS

Klenäter - Swedish small fried pastry dough - similar to donuts, possibly originated in Germany

Struvor – Rosette-styled deep fried pastry (donut)

Chokladtryffel - chocolate truffle

Ischoklad - mini chocolate cup candies

Knäck - Crack - hard coffee

Pepparkakor - Gingerbread cookies

Marsipan - Marzipan

Blandade nötter - Mixed nuts

Marmelad - Marmalade

Saffranskorpor - Saffron

biscotti

Nötskorpor - Nut biscotti

Hallongrottor – Thick cookies with raspberry jam

Kladdkaka- Goey chocolate cake



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