

# 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  
Västeråsgurka – 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

### KAOR & 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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