

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
Håttornsill - Sea-buckthorn herring
Sherrysill - Sherry flavored herring
Tegnérssill - 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

Löjromsägg - 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 - Sautéed lax with four peppers and honey/citrus

Hövmästarsås - also called gravlaxsås - Mustard sauce with dill

Honungssenapskrème - Honey mustard cream

Pepparrottsdressing Citron - Horseradish citrus dressing

Chilicrème - Chili cream

Örtagårdssås - Garden herb sauce

Saffrans- och apelsinaioli - Saffron- orange aioli

Post in Stockholm [Christmas Guide](#)

<http://mostinstockholm.com/category/christmas/>

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Third Plate

KÄLLSKURET - COLD MEATS



- Julskinka - Christmas ham
- Rullsylta - Rolled thin flanks (pork, veal) boiled
- Kälvsylta - jellied veal
- Leverpastej - Liver pate
- Lantpaté - Chicken liver with spices
- Fasanterrin - Pheasant terrine (slow cooked soup)
- Rökt lammstek - Smoked lamb
- Lammterriner - Lamb terrine (slow cooked soup)
- Pomeransjulanka- Christmas duck w bitter orange
- Kycklingleverparfait - 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 - side dishes

- Våra senapsfavoriter - Selection of mustards
- Cumberlandsås - Cucumber salad

Grnichons - 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

Rödbetsallad - Beet salad

Syltad svamp- Mushroom preserve



Fourth Plate

SMÅVÄRMT - LITTLE HOT FOODS

Köttbullar - Swedish meatballs

Isterband - Pork potato sausages

Kåldolmar - Cabbage rolls filled with rice

Reubensspjäll - 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

Vedugnsgrillad 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

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Fifth Platze

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 Platze

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

Kårving - Dense, dark rye bread

Husåknäcke - Huså's (a company) crispy bread

Valnötsbröd - walnut bread

Fikonbröd - fig bread

Veteknäcke - Wheat crispy flat bread

Seventh Platze

DESSERT



Ris à la Malta med mandel - Cold rice pudding whipped with whipped cream and almonds

Grynkaka - cold rice pudding with saffron

Fruktsallad - fruit salad

Mandelmusslor med hjortron - Almond cookies with cloudberry jam

Smäländsk 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

Saltsås - Salt sauce

Eight Platze

KAKOR & GODIS – CAKES & TREATS



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

Struvar - 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

Saffransskorpor - Saffron biscotti

Nötskorpor - Nut biscotti

Hallongrottor - Thick cookies with raspberry jam

Kladdkaka - Goopy chocolate cake

