Ett Julbord
Signerat Niklas Ekstedt

2026
Gamla Riksarkivet

Bread table

Wort bread

Seed crispbread

Sourdough bread

Skedvi crispbread

Flatbread

Whipped browned butter

Spiced cheese from Boxholm

Red-marbled cheese

Potkes (anchovy cheese spread)

Herring

Västerbotten cheese

Matjes herring

Mustard herring

Onion and allspice herring

Seafood herring

Roe herring

Curry and apple herring

Brantevik herring

Herring with aged cheese & cucumber

Herring of the Year: Lemon herring with browned butter and chives

Cured Baltic herring with horseradish

Cured dill and lemon Baltic herring

Gubbröra (anchovy and egg mix)

Red onion

Chives

Sour cream

Chopped egg

Browned butter

Boiled potatoes

Fish

Roe cream

Scallop pâté

Najad salmon with lemon & fennel

Cold-smoked salmon from Hiddenfjord

Cured salmon from Hiddenfjord

Fried pickled Baltic herring

Salmon mousse

Salmon mix with apple and mustard

Skagen mix

Egg halves with mayonnaise and shrimp

Egg halves with whitefish roe

Smoked sprat

Cold Cuts

Orange-glazed Christmas ham

Rolled brawn

French country pâté

Oven-baked liver pâté

Deer sausage with green pepper

Wild boar salami

Herb and spice-cured beef

Smoked reindeer heart

Air-dried Linderö ham

Home-smoked lamb with roasted spice rub

Smoked venison mix with horseradish

Timmerman sausage

Gustaf sausage

Turkey pastrami

Add-ons

Baerii sturgeon caviar

Kalix bleak roe toast with smetana, red onion and lemon

Accompaniments

Mustard-dill sauce

Dill mayonnaise

Apple sauce

Cumberland sauce

Riksarkivet Christmas mustard

Riksarkivet coarse mustard

Beetroot salad

Pickles

Cranberry sauce

Small Hot Dishes

Riksarkivet black pudding with apples and pork belly

Prince sausages

Meatballs

Homemade Christmas sausage

Smoked pork ribs from Grevbäck rectory

Jansson's temptation

Red cabbage

Creamed kale

Brussels sprouts with salt-roasted sunflower seeds

Duck rillette with orange duck liver velouté and pumpkin seeds

Souvas with juniper sauce and mushrooms

Bread dipped in broth (Dopp i grytan)

Lutfisk with béchamel sauce, pork belly and peas

Subject to change

Cold Vegan Dishes

Cured zucchini in herb garden sauce

Cured zucchini with seaweed caviar and tomato

Fermented aubergine matjes in mustard sauce

Confit swede with mustard and apple

Vegan butter

Vegetable pâté with dill and yellow carrot (new)

Golden beet with vegan mayonnaise and seaweed caviar

Baked pointed cabbage with roasted quinoa and mustard vinaigrette

Kale salad with pomegranate and orange

Salad with bitter leaves and fried plums (new)

Hot Vegan Dishes

Gratinated cauliflower with mushrooms and miso

Vegan Jansson's temptation

Vegan prince sausages

Hazelnut balls

Red cabbage

Stewed kale with oat cream

Brussels sprouts with salt-roasted sunflower seeds

Baked beetroot with smoked vinaigrette

Cheeses

Brie de Meaux

Chimay de Poteaupré

Délice De Bourgogne

Monte Enebro

Almnäs Brick cheese

Persillé de Chèvre

Halland elderflower cheese

Cherry marmalade

Fig marmalade

Fresh figs

Finn Crisp

Saltines

Digestive biscuits

Breton crackers

Grapes

Desserts

Saffron pancake

Crema Catalana

Ris à la Malta

Rumtopf

Shortcrust shells with berries and cream

Tartlet with lemon curd and meringue

Cone with rum raisins

Soft gingerbread cake with frosting

Mini cheesecake

Fruit salad with cinnamon

Cloudberry and raspberry jam (Salmbär)

Brownie with ganache

Scanian apple cake with vanilla sauce

Orange & blood grapefruit segments

Candy selection

Marmalade cubes

Licorice wheels & licorice balls

Polka caramels

Polka lollipops

Caramel popcorn

Chocolate almonds

Butterscotch (Knäck)

Ice chocolate with nougat

Gingerbread cookies

Mint kisses

Pralines – guanaja, rinette, salted caramel

Nut and fruit brittle

Raspberry crisp

Salt-roasted corn with chocolate

Coffee drops

Mandarin / clementine

Walnuts

Subject to change