BUFFET

Shrimp
Smoked shrimp
Crab
Lobster
Oysters
Tuna sashimi
Pickled herring
Blackcurrant herring
Matjes herring
Archipelago herring
Whiskey herring
Crayfish herring
Gravlax
Cold-smoked salmon
Hot-smoked salmon
Egg halves with shrimp
Egg halves with whitefish roe
Seafood pâté
Skagen mix (shrimp, mayo, dill, roe)
“Gubbröra” (anchovy & egg salad)
Salmon spread with parmesan
Salad with hot-smoked salmon, avocado & asparagus
Moules Marinières
Västerbotten cheese pie
Salmon pudding
Jansson’s Frestelse (potato-anchovy gratin)
Butter-fried Brussels sprouts
Asparagus with browned butter, parmesan & chopped Marcona almonds

½ Lobster (order at the table)

SIDES

Whitefish roe
Hovmästarsås (Gravlax sauce – sweet mustard/dill sauce)
Horseradish sauce
Dill mayonnaise
Roe sauce
Aioli
Bread
Butter

DESSERTS

Brie cheese
Aged cheddar
Blue cheese
Taleggio
Västerbotten cheese
Crispbread
Truffles
Fruit salad
Chocolate mousse with mocha notes
Roasted almonds
Blackberry & redcurrant marmalade
Rice pudding à la Malta (with whipped cream & fruit sauce)
Soft saffron cake
Gingerbread cookies
Clementines
Fudge
Peppermint candy canes
Marzipan