

Festive Christmas Buffet

Available 01.11.23-28.01.24

WELCOME DRINK

Homemade Christmas drink

COLD BUFFET

- Cold smoked salmon, pickled red onion, aioli
- Honey-pepper roast beef with cranberry-balsamic sauce (G)
- Salt-dried pork fillet with sea buckthorn jam (G, L)
- A selection of herrings with onions and sour cream
- Duck liver pate with strawberry-arugula salad
- Pork belly with horseradish (G)
- Roasted eggplant and zucchini with pomegranate sauce (G, V)
- Potato salad (V, G)
- Pearl lentil salad with roasted beetroot, arugula and dewberries (V)
- Christmas artisan breads, flavored butter, a selection of spreads

MAINS

- Glög-braised duck leg in Junimperium gin sauce
- 12h cooked pork belly in braised broth sauce (G, L)
- Turkey fillet cooked at a low temperature in orange sauce (G, L)
- Potatoes with herbs
- Lentils with vegetables (L,V)
- Roasted vegetables with Christmas herbs (G, L, V)
- Fried cabbage (G, L, V)

DESSERTS

- Mandarins
- Selection of fruit and cheese
- Chocolate cake with cherry sauce
- Christmas pretzel