



Dec. 8, 2017: Julbord

All sales of food and drinks include Washington state sales tax.



Chef Malin

Lunch

SERVING AT NOON

\$57.00 • Kids \$26.00

Dinner

SERVING AT 6 P.M.

\$67.00 • Kids \$33.00

Julskinka
(Ham)

Köttbullar
(Meatballs)

Revbenspjäll
(Ribs)

Prinskorv och senap
(Tiny hot dogs)

Rödkål
(Red cabbage)

Brunkål
(Brown cabbage)

Jansons Frestelse
(Janson's Temptation)

Ägg
(Egg)

Sillsallad
(Herring and beet salad)

Gravlax och sås
(Gravlax and sauce)

Kall inkokt lax
(Poached salmon)

Fiskgratäng i skåksenapssås
(Fish au gratin with whole grain mustard)

Sherrysill
(Sherry herring)

Inlagd sill
(Pickled herring)

Branteviksill
(Brantevik herring)

Tranbär och lime sill
(Herring with cranberry and lime)

Kokt nypotatis
(Potatoes)

Leverpastej med timjan och brandy
(Braunschweiger with thyme and brandy)

Grönkålsallad med quinoa, tranbär och fetaost
(Kale salad with quinoa, cranberries & feta cheese)

Ostbricka
(Cheese tray)

Svenskt bröd
(Swedish bread)

Dessert

Ris a lá Malta
(Rice pudding)

Kaffe, te och pepparkaka
(Coffee, tea and gingersnaps)