



# BRASSERIE 360

TRADITIONAL SWEDISH CHRISTMAS TABLE  
WITH A FRENCH TWIST



## COLD

Chicken and foie gras ballotine 4, 7, 14

Sea food 3, 8, 5

Blini with smoked salmon, smetana and caviar 2, 4, 5

Three types of Sheraton pickled herring 5, 7, 9, 14

Boiled potatoes

Christmas ham 2, 9, 14

Two types of mustard 9, 14

Cured salmon with hovmästarsås (traditional mustard sauce) 5, 9, 14

Cold cuts, cornichons, capers and small onions in vinegar 14, 9

Different types of salads 1, 4, 7, 10, 14

Steak tartare 4, 5, 9, 14

French bread station with butter 2, 7, 14

## WARM

Turkey stuffed with apple and chestnuts 2, 4, 7, 10, 14

Leg of lamb 9, 14

Meatballs 2, 4, 14

Ceps and Jerusalem artichokes 7, 14

Potatoes with truffle 7, 14

“Janssons frestelse” (Swedish traditional potato gratin with anchovies) 2, 5, 7

## DESSERTS

Bûche de Noël 2, 4, 7

Macarons 2, 4, 7, 10

Chocolate truffels 7, 10, 4

Gingerbread 2, 4, 7

Swedish candy

Chocolate mousse 4, 7

Candy canes

Different types of cheese and chutney 2, 7, 14

795 :-

(Includes coffee and non-alcoholic glögg)

CHRISTMAS BELLINI

(lingon berry purée and cava)

100 :-

## BEVERAGE PACKAGE

Glögg

Snaps 5 cl

Christmas beer 33 cl

One glass of red or white wine

(non-alcoholic options are available)

350 :-