



CHRISTMAS MENU

enjoy local delicacies and the Christmas atmosphere

HERRING

Herring á la boquerones

Spanish classic in a Swedish way with chili, coriander, parsley and red pepper

Christmas herring

chrismassy flavor with cinnamon and star anise

Caviar herring

caviar from our Kukkola whitefish with sour cream and dill

Herring with citrus

pickled with ginger and citrus

Mustard and chili flavored herring

locally grown mustard from Pesula farm with chili

Vegetarian "herring"

*pickled mushrooms
pickled parsnip*

COLD CUTS

Whitefish sallad

Our classic sallad with home smoked Kukkola whitefish, mayonnaise, sour cream and dill

Cured salmon

with mustard sauce from local Pesula farm and cloudbberries

Hot smoked salmon

with pickled mustard seeds from Pesula farm and orange sauce

Lamprey

Salmon pâté

with mustard sauce made with local Pesula mustard

Salmon cake

served with caviar from Kukkola whitefish

Egg halves

with herb cottage cheese and caviar from Kukkola whitefish

Caviar

from Kukkola whitefish served with sour cream, red onion and dill

Bleak

fried and served with ginger soy sauce and Hoisin sauce

Vegetarian pâté

creamy pâté made of pea protein and Karl Johan mushroom

Seaweed caviar

with onion cream and cucumber

WARM DISHES

Christmas ham

Country pâté

Roast beef

Reindeer mousse

Moose jelly

Leg of lamb

Leg of reindeer

Pork ribs

Prince sausage

Meatballs

Boiled potato

Carrot gratin

Turnip gratin

Farrier's sauce

Jansson's gratin

Pickled chanterelles

Mix sallad

Beetroot sallad

Kale sallad

Potato sallad

Apple sauce

Coarse mustard

Västervik mustard

Plums

Horseradish cream

Raw lingonberries with cinnamon, aniseed, cloves

DESSERT

Lingonberry cake

Chocolate mousse cake

Baked Brie cheese

Plums in Madeira sauce

Gingerbread cookies

Selected cookies

Christmas sweets

Candy



Kukkolaforsen

