

SWEDISH COLLECTION

PRIVATE CHEF EXPERIENCE · À LA CARTE

Swedish Open Sandwiches

- Toast Skagen with shrimp
- Gravlax on rye bread
- Shrimp and egg open sandwich
- Roast beef sandwich with remoulade
- Pickled herring and potato sandwich

Cold Starters & Cured Specialities

- Gravlax with dill-mustard sauce
- Traditional pickled herring
- Mustard-marinated herring
- Creamy archipelago-style herring
- Beetroot and apple salad
- Nordic salmon tartare

Soups

- Yellow pea and pork soup
- Fish soup with dill
- Wild mushroom soup
- Salmon and potato soup
- Jerusalem artichoke soup

Fish

- Cod loin with brown butter
- Pan-fried Baltic herring
- Oven-baked salmon with dill
- Arctic char
- Fish and shrimp gratin

Traditional Meat Dishes

- Swedish meatballs, mash, cream gravy and lingonberries
- Biff Rydberg, beef and potatoes
- Kalops beef stew
- Wallenbergare veal patties with peas
- Potato pancakes with pork
- Swedish beef patties with onions

Gratins & Sides

- Jansson's temptation potato gratin
- Hasselback potatoes
- Creamed dill potatoes
- Roasted root vegetables
- Creamy potato gratin
- Pressed pickled cucumber

Swedish Desserts

- Princess cake
- Sticky chocolate cake
- Cinnamon buns
- Swedish curd cheesecake
- Swedish apple cake
- Cardamom cream bun
- Chocolate oat balls

Swedish Buffets

- Classic smörgåsbord
- Midsummer buffet
- Nordic fish and shrimp buffet
- Swedish brunch
- Traditional Christmas julbord

Prepared in the client's home using ingredients provided on site. Selected dishes depend on seasonality, market availability and kitchen equipment. Menus can be tailored on request.