

Reiss Christmas Table

WELCOME

Warm Glögg (Non-Alcoholic)

ADD ON

Caviar Serving

Baerii Caviar 30 Gr

Served On The Table With

Brioche Bread, Egg, Smentana & Chives

595 SEK per guest

SEAFOOD SELECTION

Boiled Lobster

Langoustine

Smoked & Fresh Shrimps

Crab

OYSTER SELECTION

Prepared by our chef

Served with Sea Buckthorn Vinaigrette

& Lemon

RESTAURANT
REISS



Reiss Christmas Table

COLD SELECTION

7 types of Herring

Mustard

Crayfish Mousse

Orange & Mustard

Curry & Apple

Natural

Sour Cream & Dill

Sea Buckthorn & Lemon

Salmon

Cold Smoked Salmon

Warm Smoked Salmon

Orange Marinated Salmon

Egg & Canapés

Egg With Salmon Roe

Egg With Skagen Mix

Shrimps & Lobster Canapés

RESTAURANT
REISS



Reisen Christmas Table

COLD SELECTION

Sauces

Tartar Sauce
Cocktail Sauce
Saffron Aioli
Roe Sauce
Hovmastare Sauce
Spicy Mustard (Skånsk Stark Senap)
Västervik Mustard
Smetana

Cheese & Bread

Cheddar Seriously Strong
Vasterbotten
Arla Blue Cheese
Kryddost Morbier
Breads: Vörtbröd, Sourdough, Tunnbröd
Whipped Butter
Lingon Jam
Herbs Cream Cheese

RESTAURANT
REISS



Reisen Christmas Table

COLD SELECTION

Salads

Shrimp Salads

Potato Salad

Beetroot Salad

WARM SELECTION

Classic Jansson's Temptation with Anchovies

Lobster Bisque Cognac Flavored

Roasted Brussels Sprouts with Dill

Lobster Mac & Västerbotten Cheese

Västerbotten Dauphinois Potatoes

RESTAURANT
REISS



Reisen Christmas Table

DESSERT TABLE

Chocolate Fountain with Marshmallows &
Fresh Fruit

Ris à la Malta with Red Berry Coulis

Orange Salad with Pomegranate, Honey &
Cinnamon

Ice chocolate

Peppermint Twists,

Christmas Fudge

Marshmallow Candy

Fruit Jellies

Soft Gingerbread Cookies

Saffron Soft Cake

Caramel Fudges

Warm Klenäter

Red Wine Poached Pears with Whipped Cream

Mini Saffron Buns

Small Coconut Balls

Saffron Panna Cotta

Whole Mandarins & Oranges

RESTAURANT
REISS

