



CHRISTMAS MENU

ROSENDALS TRÄDGÅRD 28 NOV - 20 DEC 2025

We have gathered and refined the finest ingredients of this season - from our garden, the wild and Djurgården, together with selected local small scale producers & growers. Enjoy a Christmas feast created with love for the culinary craft, the produce and the earth.

/ Paul Svensson, Olle Broström & Jonas Bolling with
the chefs, bakers & gardeners

COLD SERVING

- SEA & LAKE -

Archipelago-style "sill" made from Clarias (land-farmed fish)
Classic pickled herring
Mustard herring
Rosendal's herb-marinated herring
Matjes herring from Norröna

Pickled onions
Rosendal's fermented celeriac
Blackcurrant "svill" - seaweed in blackcurrant pickle, in the style of herring
Mustard "svill" - seaweed in mustard pickle, in the style of herring

Gravad circular-farmed rainbow trout*
Hot-smoked Clarias*
Lightly cured beetroot "Najad"
Sea relish of sugar kelp, capers & olives
Steamed blue mussels in saffron escabeche

Amandine potatoes
Gravlax sauce with mustard & dill
Chives, finely chopped onions, browned butter
Soured cream

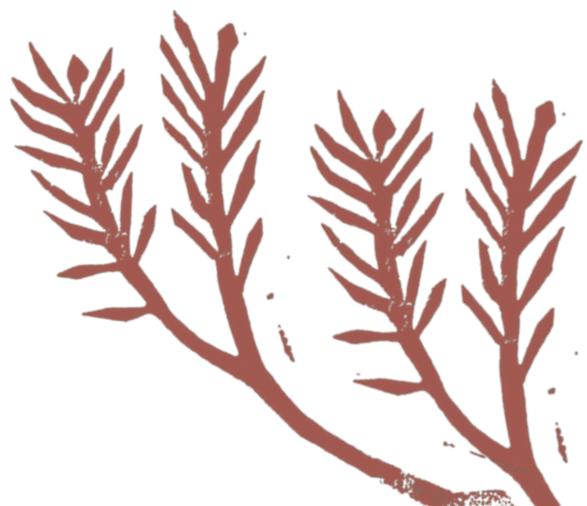
- FARM & FOREST -

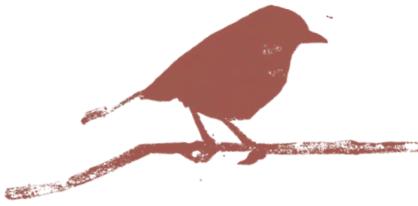
A selection of Swedish charcuterie; smoked & air-dried
Christmas tempeh / tofu from yellow peas with ras el hanout
Christmas ham from Swedish organic pork

Chicken liver parfait
French-style parfait of Stillinge grey peas, truffle & chanterelles

Rustic beef terrine
Garden chutney made from this year's apples, fennel & coriander

*from Gårdsfisk's land-based aquaculture





- GARDEN -

Braised red cabbage with sesame & wild berries
Lemon-poached celeriac with apple & walnut dressing
Mushrooms from urban cultivation

Apple-marinated turnip with charred mayonnaise
Pumpkin tartare with sage, sea buckthorn & fresh goat's cheese
Fermented, preserved & pickled harvest from this year's garden and forest

- THE ROYAL MAIN COURSE -

- Served plated at the table -
The King's lamb* - braised, stuffed & grilled

Vegetarian alternative: Braised lion's mane mushroom & plant-based meatballs

Potato & Jerusalem artichoke gratin
Leafy kale with apple vinaigrette
Baked leek

Wild garlic & mustard sauce
Apple cream
Herb oil

For the little ones: Meatballs (meat or vegetarian), potatoes, pan gravy, pressed cucumber & lightly mashed lingonberries

*The King's lamb graze on Royal Djurgården in summer

- WOOD FIRED BAKERY & DAIRY -

The bakers' Christmas bread
"Rosendalare" - house loaf baked from yesterday's bread
Sesame levain sourdough
Danish-style rye bread
Circular crispbread from recycled grains

Selected cheeses from Swedish farmhouse dairies
Yellow pea hummus
Rosendal's hand-churned butter

- DESSERT & SWEET TABLE -

Warm gingerbread sponge cake
Rosendal's classic ginger biscuits
Saffron crescent buns
"Skavank" - rustic cookies

"Biodiversity cake"
The bakers' French nougat
Chocolate cream with sea buckthorn & miso caramel sauce

Mini Pavlova with crème pâtissière & wild berry compote
Saffron-poached pears with vanilla & ginger
Whipped pea cream with vanilla sugar

"Knäck" (Swedish brittle toffee), mint fondants & fruit jellies
Blackcurrant & arrack caramels from Pärlans Konfektyr
Assorted Christmas caramels

