

CHRISTMAS AT 360° RESTAURANT

30^{TH} OF NOVEMBER -23^{RD} OF DECEMBER

FISH & SHELLFISH

Onion herring (5)
Mustard herring (5,9)
Tomato herring (5,14)
Malibu, gari and wasabi herring (5,9)
Reindeer, horseradish & sour cream herring (5,7)
Granny smith apples, green pepper,
elderflower berries & fennel herring (5)
Pickled herring with green chili, cress & lime (5)
Orange marinated salmon with mustard sauce (5,9)
Cold smoked salmon (5)
Smoked salmon with dill mayonnaise (4,5,9)
Fresh prawns (3)
Egg halves with shrimps & mayonnaise (3,4,9)

HOT ITEMS

Homemade meatballs (1,2,4,7,9,14)
Traditional Swedish Christmas sausage
"prinskorv" (14)
Honey glazed ribs with apple compote
Red cabbage cooked in glögg (14)
Horseradish stewed savoy cabbage (7)
"Janssons temptation" traditional Swedish
potato and anchovy gratin (5,7)
Christmas sausage
Rosemary roasted artichokes and apples
Orange & allspice glazed carrots
Mushroom omelet (5,7)
Cooked potatoes

Shellfish pâté with roe sauce (3,7)

COLD ITEMS

Herring salad (5)
Potato salad (4,7,9)
Beetroot salad (4,9,14)
Apple, celeriac & walnut salad (1,4,9,10,14)
Christmas ham with two different mustards (9,14)
Brawn
Pâté of game with Cumberland sauce (1,9)
Smoked leg of lamb with
horseradish crème (7)
Elk sausage
Onsala sausage (7)
Cheese plate (7)
Cornichons (9,14)
Cherry chutney (14)
Quince marmalade (14)

DESSERTS & CANDY

Chocolate mousse (4,7)
Cheese cake with raspberry jam (2,4,7,10)
Vanilla pannacotta with
saffron & apricot jelly (7,14)
Chocolate truffles (4,7,13,14)
Soft ginger bread with lingon berries (2,4,7,13)
Selection of Christmas sweets (2,7,10,13,14)
Ginger bread, fritter & cruller (2,4,7,13)
Lucia saffron buns (2,4,7)

Christmas table is served Thursday-Saturday 17:30-22:30 for 715 sek per person incl. vat

Allergy guide:

- (1) Celery (2) Gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Mollucs
- (9) Mustard (10) Nuts (11) Peanuts (12) Sesame seeds (13) Soya (14) Sulphur dioxide