

T H E
L O U N G E

B A R & R E S T A U R A N T

WELCOME TO OUR YEARLY CHRISTMAS TABLE

You are cordially invited to join us on a culinary journey through Swedish Christmas traditions at The Lounge Bar & Restaurant! Experience the genuine joy and solidarity from our home-cooked buffet, where every course is skillfully made to celebrate the seasonal flavors. From juicy meatballs to luscious salmon and traditional ribs, a genuine joy for even the most selective palate. Don't forget to round off with our delicious desserts and our traditional christmas candies, for the perfect finish to a memorable evening.

Come and enjoy a magical Christmas with us!

PRICING

Christmas Table - 895 sek/person inc. sales tax

DRINK PACKAGE 1 – 345 sek

- Pre drink
- 1 beer + 1 gl wine
- Coffee / tea

DRINK PACKAGE 2 – 395 sek

- Pre drink
- 2 gl wine
- Coffee / tea

DRINK PACKAGE 3 – 495 sek

- Pre drink
- 1 beer (33 cl)
- 2 gl wine
- 4 cl avec
- Coffee / tea

DRINK PACKAGE 4 – 585 sek

- Pre drink
- 1 beer (33 cl)
- 1 schnapps (4 cl)
- 2 gl wine
- 1 avec (4 cl)
- Coffee / tea

T H E
L O U N G E

B A R & R E S T A U R A N T

HERRING - CLEAR

- Pickled
- Fried pickled
- Citrus
- Matjesill

HERRING - CREAMY

- Mustard
- Lime Chili
- Whitefish roe
- Herbal & garlic

COLD CUTS - FISH

- Egg halves, mayonnaise & whitefish roe
- Egg halves, mayonnaise & shrimp
- Västerbotten pie
- Cold smoked salmon
- Smoked salmon
- Cured salmon
- Hash with anchovy, eggs & onion
- Crayfish herring
- Hot smoked salmon mix

SIDES

- Boiled potatoes
- Sour cream, chive, red onion
- Dill-scented mustard sauce
- Beet root salad
- Dill mayonnaise
- Sauce Verte
- Lemon
- Pickles

COLD CUTS - MEAT

- Christmas ham
- Elksausage
- Liver paste
- Ox roll
- Jellied veal
- Turkey
- Onsala sausage

SIDES

- Skånsk mustard
- Västerviks mustard
- Apple sauce
- Cumberland sauce
- Waldorf salad

BREAD STATION

- Sourdough bread
- Danish Rye bread
- Swedish Christmas bread
- Butter & sea salt

HOT

- Meatballs
- Chickensausage
- Jansson's Temptation
- Red cabbage
- Brown cabbage
- Ginger glazed pork belly

T H E
LOUNGE

B A R & R E S T A U R A N T

PLANT BASED

HERRING

- Pickled
- Creamy/mustard
- Herbal

SIDES

- Skånsk mustard
- Västerviks mustard
- Apple sauce
- Cumberland sauce

SIDES

- Boiled potatoes
- Sour cream, chive, red onion
- Dill-scented mustard sauce
- Beet root salad
- Dill mayonnaise
- Sauce Verte
- Lemon
- Pickles

BREAD STATION

- Sourdough bread
- Danish Rye bread
- Swedish Christmas bread
- Butter & sea salt

HOT

- Meatballs
- Prince sausage
- Jansson's temptation
- Marinated salmon
- Roastbeef
- Grilled turnip

COLD

- Kale salad
- Salmon tartar with green asparagus
- Waldorf salad
- Beet root salad
- Bean & radish salad
- Skagen
- Cheese

- Assortment of plant based desserts

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TERMS & CONDITIONS

PRICING

- All prices include sales tax.

PAYMENT

- For bookings over 50 000 sek (inc.sales tax) or non-approved credit report - we reserve the right to apply an advance payment through invoice, 14 business days before the date of the event.

CANCELLATION

- 30 days No charge
- 15-29 days Debit 50% of the total amount
- 7-14 dagar Debit 75 % of the total amount
- 1-6 dagar Debit 100 % of the total amount

BOOKING ADJUSTMENT

- 30 days Free adjustment up to +/- 20% of the number of guests (subject to availability)

Cancellation require written notice to
thelounge.waterfront@radissonblu.com