

House of

Smorgasbord

About Smorgasbord

Smorgasbord is a Swedish word that describes a way of eating rather than a single dish. Traditionally, it refers to a generous table set with many small plates, where guests are invited to taste, combine, and return to what they enjoy most.

At its heart, a smorgasbord is about variety, balance, and freedom of choice. Flavours move from light to rich, from simple to bold, and it is social rather than formal, relaxed rather than rigid.

In Swedish culture, the smorgasbord is not about excess, but about abundance with thought and care. It celebrates craftsmanship, seasonality, and the pleasure of sharing food together.

About House of Smorgasbord

House of Smorgasbord was founded in 2025 by the Lundberg family: Fredrik, Jonna, and their four daughters, Erika, Julia, Milli, and Maja. Living in Gamla Stan, the family had long missed a place of their own. A warm, welcoming introduction to Swedish food for both locals and visitors.

House of Smorgasbord grew out of that wish. A place where Swedish flavours are presented with generosity and ease, without formality, and where food brings people together.

Most days, someone in the family is at work here and sometimes even all of them. And if you are lucky, you may also be greeted by the family's dachshunds, Dallas and Vegas, who like to curl up in the window and watch the world go by.

SPECIAL MENUS

Full Smorgasbord Experience | 995 SEK

Your once in a lifetime chance to eat your way through the Swedish cuisine by trying every dish on our menu.

With plenty of Beer and Snaps (or Wine) | 1195 SEK

The Classic Merchants Meal | 425 SEK

Do you want to eat like a true Swedish gentleman/woman? Includes The Swedish Celebration Plate, Meatballs, Coffee and Dessert.

With a serving of Beer and Snaps (or Wine) | 550 SEK

Please ask for availability

A mention on Instagram or a review on Tripadvisor, Google or Yelp = a smile and a free truffle

@houseofsmorgasbord

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SNACKS

Nuts & Olives | 55 SEK

Dill Chips with Seaweed Caviar & Crème Fraîche | 75 SEK *

Swedish Charcuterie & Cheese | 120 SEK

Locally produced cold cuts and artisan cheese.

SMALL PLATES

Beef Tartare with Chips (cold)

Swedish-style raw beef with homemade crisps and traditional condiments.

Swedish Sandwich Cake with Salmon, Egg & Shrimp (cold)

*A savory classic served at every Swedish celebration
– creamy, layered, and rich in flavor.*

Swedish Celebration Plate (cold)

A taste of the smorgasbord with two kinds of pickled herring, cured salmon, shrimp skagen on toast, aged Västerbotten cheese and boiled potatoes.

Swedish Meatballs (warm) *

A true Swedish comfort dish served with mashed potatoes, creamy gravy, pickled cucumber & lingonberries.

Reindeer in Flatbread (cold)

Smoked reindeer spread wrapped in soft northern-style flatbread.

Mushroom Toast with Cheese & Parsley (warm) *

Sautéed mushrooms on grilled sourdough with aged Swedish cheese.

Smoked Moose with Homemade Beetroot Salad on Dark Rye (cold)

Traditional northern flavors – rich, smoky & earthy.

Creamy "Pytt i panna" (warm)

A rustic Swedish hash with diced beef, pork, potatoes & onions in cream sauce.

Toast Skagen (cold)

Creamy shrimp with dill and lemon served on butter-fried bread.

DESSERTS

Saffron Pancake with Blackberry Compote & Roasted Almonds | 105 SEK

A rich and creamy specialty from the island of Gotland.

Poached Pears with After Eight & Lightly Whipped Cream | 105 SEK

A nostalgic favorite from Swedish dinner tables of the past.

Dream of Sweden truffles | 30 SEK or 3 for 75 SEK

A tasty bestseller. Do you have a favorite?

Buy a designed box full of them | 195 SEK

* Vegan option available

Any allergies? Please ask the staff

THE BAR

BEER

Draft beer 40 cl | 85 SEK
Bottle 33 cl | 78 SEK - 95 SEK

RED WINES

Piccoli Poggi Rosso EKO | 140 SEK / 650 SEK

Soft and fruity with a mild spiciness.

Montfaucon Cotes du Rhone | 165 SEK / 850 SEK

Full-bodied Rhone wine with dark berries, herbs and depth.

Terre Barbera d'Asti | 155 SEK / 750 SEK

Fresh and fruity with notes of cherry and red berries.

WHITE WINES

Piccoli Poggi Bianco | 140 SEK / 650 SEK

Fresh and fruit-driven with notes of apricot, apple, and citrus.

Mineralstein Riesling | 155 SEK / 750 SEK

Crisp and aromatic, offering bright acidity along with citrus.

Les Vignes Retrovee | 155 SEK / 750 SEK

A fuller-bodied white wine showing both fruit character and mineral tones.

CAVA

Cava Barza Brut | 125 SEK / 650 SEK

COCKTAILS | 175 SEK

Black Raspberry

*Raspberry liquor, licorice, lime
For all the licorice lovers.*

Dräparen (The Killer)

*Vodka, Baileys, lightly whipped cream
Creamy, smooth and legendary.*

Vargtass (Wolf's Paw)

*Vodka, lingonberry juice, ice
The most classic Swedish mixed drink*

NON-ALCOHOLIC

Soft drinks | 45 SEK
Mineral water | 65 SEK
Non-alcoholic beer | 65 SEK

Add a Myrkl? | 45 SEK