

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 1 beer/wine, 1 snaps and coffee | 1195 SEK

Serves max. 2 people

The Classic Merchants Meal | 425 SEK

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

With 1 beer/wine, 1 snaps and coffee | 625 SEK

Serves max. 1 peson

Please ask for availability

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SNACKS

Dill Chips with Seaweed Caviar & Crème Fraîche | 75 SEK

Swedish Charcuterie & Cheese | 120 SEK

Locally produced cold cuts and artisan cheese.

SMALL PLATES | 165 SEK

(Recommended 1-2 per person)

Reindeer in Flatbread (cold)

Smoked reindeer spread wrapped in soft northern-style flatbread.

Swedish Meatballs (warm) *

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

Swedish Celebration Plate (cold)

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

Mushroom Toast with Cheese (warm) *

Sautéed mushrooms on grilled bread 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 sausage & potatoes in a cream sauce.

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

A savory classic typically served after church – creamy, layered, and rich in flavor.

Gubbröra "Old Man's Mess" (cold)

A traditional creamy salad of Matjes-herring, chopped eggs, red onion, capers and crème fraîche, served on crisp bread.

DESSERTS

Swedish Strawberry Cake | 300 SEK

A classic for every Swede during the summertime.

Recommended serving: 4 people

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 flavor? Buy a box full of them | 195 SEK

Add bread to your meal? 15 SEK / pp

* Vegan option available

Any allergies? Please ask the staff

THE BAR

BEER

Draft, 5.3%, 40 cl | 85 SEK
Bottle, 50 cl | 95 SEK

RED WINE

Piccoli Poggi Rosso EKO | 140 SEK / 650 SEK
Soft and fruity with a mild spiciness.

Barbera D'Alba | 165 SEK / 750 SEK
Fresh and fruity with notes of cherry and red berries.

WHITE WINE

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.

ROSÉ WINE

La Maison Cuvée Rosé | 150 SEK / 950 SEK (1 Litre)

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.
*Our take on the most classic Swedish
mixed drink*

SPRITZ | 155 SEK

Swedish Summer
Red berries & Rhubarb

Elderflower
Floral & Fresh

Aperol
Forever a classic

NON-ALCOHOLIC

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