



# Beverage recommendations

*Student union Christmas dinner 12/12-2020*

All beverages are available at Systembolaget

## Pairing flavours

*- words from our own sommelier Tobias Bätz*

Finding the appropriate beverages for a smorgasbord such as a Swedish julbord is a challenge. We must simply find a common denominator.

The Swedish julbord consists of various items, many of them having things in common. They are often both salty and fatty. For instance, sausages, cured ham, cheeses, herring etc. Traditionally "snaps" was a drink to help ease the digestive process.

These days we rather want to have the flavours and drinks interact and harmonise with each other. We will look for freshness in the shape of acidity which will lighten the fattiness. We can also look for fruitiness to balance the salty items. Traditionally, Christmas beer, with its unmistakable sweetness, can balance the pickled and salty foods.

## Non-alcoholic recommendations



**Maglehem no:4**  
19002 30:- 630ml

I want to highlight the Swedish flavours. This is a perfect choice for Christmas food as the apple notes blends well with the other traditional flavours. This apple must be from Österlen in very south of Sweden and mixes Gravensteiner, Cox Pomona, Cox Orange, Ingrid Marie and Ribston apples. Its fresh acidity and sweetness is the optimal choice for all guests.

**Dufvenkrooks Julmust med Enbär**  
19016 16.90:- 330ml

[Systembolagets description] Spicy flavour with sweetness, notes of juniper berries, Kavring bread, cinnamon, bitter orange and ginger.  
<https://www.systembolaget.se/produkt/alkoholfritt/dufvenkrooks-1901603/>

**Mikkeller Drink'in The Snow**  
1967 21.90:- 330ml

[Systembolagets description] Malty taste with a hint of sweetness, notes of "vörtbröd", honey apricot marmalade, coriander seeds and orange.  
<https://www.systembolaget.se/produkt/alkoholfritt/mikkeller-196703/>



**Sigtuna Winter N.A.P.A.**  
1927 16.90:- 330ml

[Systembolagets description] Aroma of hops, apricot marmalade, passion fruit, pine resin, pineapple and orange.

<https://www.systembolaget.se/produkt/alkoholfritt/sigtuna-winter-napa-192703/>

**Nils Oscar Alkoholfri Julöl**

11942 15.90:- 330ml

[Systembolagets description] Malty flavour with hints of dried apricots, crisp bread, blonde syrup and bitter orange.

<https://www.systembolaget.se/produkt/alkoholfritt/nils-oscar-alkoholfri-julol-1194203/>

## Beers

*We suggest starting with lighter style beers.*

**Melleruds prima julöl**

11409 17.90:- 330ml

This is a lager, but with richer notes of sweetness which is typical for Christmas beers in general.

As it is not too dark and heavy, this is the perfect start for this dinner.

<https://www.systembolaget.se/produkt/ol/melleruds-prima-julol-1140903/>

**Mysingen midvinterbrygd**

17732 32.80:- 500ml

A bit more powerful style of beer, characterised by deep, smoky notes of dried fruits.

<https://www.systembolaget.se/produkt/ol/mysingen-midvinterbrygd-1773201/>

**Gotlands bryggeri Wisby Pils**

1570 20.90:- 330ml

[Systembolagets description] Bready, fruity flavours with hints of apricot, honey herbs and citrus.

<https://www.systembolaget.se/produkt/ol/gotlands-bryggeri-157003/>

## Ciders



**Kiviks Ekologisk Äppelcider**

1814 17.90:- 330ml

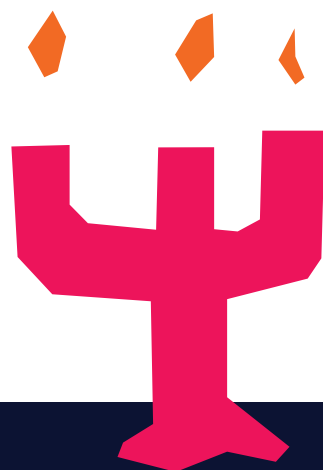
[Systembolagets description] Fruity flavour with notes of red apples, grey pears and herbs.

<https://www.systembolaget.se/produkt/cider-blanddrycker/kiviks-ekologisk-applcider-181403/>

**Hannas Julcidre d'Pepparkaka**

1846 17.90:- 330ml

[Systembolagets description] Spicy, sweet with hits of ginger bread, vanilla, orange and pear. <https://www.systembolaget.se/produkt/cider-blanddrycker/hannas-julcidre-dpepparkaka-184603/>



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