



SALAD & SOUP

ADD SALMON OR GRAVLAX + \$7

ADD VENISON SAUSAGE OR DUCK +\$10

ADD ROASTED PULLED CHICKEN +\$6

Haus Salad \$7 Half / \$11 Full (V/GF)

Butter Lettuce, Clothbound Cheddar,
Marcona Almond, Apple Cider Vinegar,
Lemon Oil

Bebis Beet \$18 (V)

Apple Cider Skyr, Hazelnut, Rye Berry

Delicata Squash \$16 (V/GF)

Baby Kale, Lingonberry, Feta, Pumpkin Seed,
White Balsamic Vinaigrette

Soup of the Day \$7 Cup / \$9 Bowl

SMALL PLATES

Swedish Meatballs \$18

Potato Purée, Cucumber, Lingonberry,
Mustard, Dill Oil

***Gravlax \$18**

Cured Egg Yolk, Horseradish Crème Fraîche,
Cucumber, Red Onion, Danish Rye

Salmon \$22 (GF/DF)

Root Vegetable Purée, Leek, Pomegranate
Molasses, Sunchoke Chip

Duck \$28 (GF)

Parsnip, Fermented Fig, Goat Cheese,
Port & Red Currant Reduction

SMÖRGÅSAR

Venison Sausage \$24

Apple & Red Cabbage, Blueberry Red Wine
Chutney, Mustard on Danish Rye

Tarragon Chicken Salad \$18

Celeriac, Red Pear, Mustard Seed Caviar
on Brioche

Svamptoast \$22 (V)

Wild Mushroom, White Bean Purée, Fennel,
Egg Yolk, Caraway Crumb on Brioche

Havarti & Egg \$16 (V)

Wholegrain Brown Mustard, Radish,
Micro Greens on Pumpkin Seed Rye

GRÖNSAKER

Cauliflower \$20 (VG/GF)

White Bean Purée, Tangerine Chili Olive
Tapenade, Pepitas

Root Vegetable Pavé \$21 (VG/GF)

Beluga Lentil, Mushroom, Vegan Sour Cream

Egg Paj \$18

Jarslberg, Wild Mushroom, Rosemary, Roe

ESPRESSO DRINKS COFFEE, TEA \$3+

WINE

Pinot Grigio \$10 glass / \$40 bottle

Canal Grando / Italy

Chardonnay \$10 glass / \$40 bottle

Milbrandt / Columbia Valley WA

Sauvignon Blanc \$10 glass / \$40 bottle

Saget La Petite Perriere / France

Italian White \$11 glass / \$42 bottle

Coloso Grillo / Sicily, ITA

ROSÉ \$12 glass / \$45 bottle

Milou / Provence FRA

Prosecco \$12 glass / \$45 bottle

Luna Nuda / Italy

Cabernet Sauvignon \$10 glass / \$40 bottle

Punta Final / Argentina

Pinot Noir \$12 glass / \$45 bottle

Battle Creek "Unconditional" / Oregon

BEER \$8

Bauhaus Wonderstuff Pilsner MN

Indeed Day Tripper Pale Ale MN

Bent Paddle IPA MN

Central Waters Mudpuppy Porter WI

Wild State Dry Cider MN

COCKTAILS

Bloody Swede \$12

Aquavit, Beet Brine & Bloody Mix

Swedish Glögg — HOT \$12

Wine, Warming Spices, Ginger, Cognac,
Raisin, Almond

Applette \$12

Apple Infused Bourbon, Honey Syrup, Lemon,
Prosecco

Raspberry Äventyr \$12

Mezcal, Fresh Raspberry, Grand Marnier,
St. Germain, Lemon, Lime, Simple

Grade A \$12

Cognac, Lemon, Orange, Maple Syrup

Hunters Moon \$11

Scotch, Demerara Syrup, Orange, Cabernet Float

Sedated \$12

Whiskey, Sour Cherry, Fernet, Peated Scotch Spritz

Original Sin \$11

Absinthe Rinse, Vodka, Sake, Honey

Amaretto Cold Press Steamer — HOT \$10

Vodka, Amaretto, Chocolate Syrup, Cold Press,
Cardamom Whip

DESSERT \$11

Cardamom Bread Pudding

Caramel Sauce, Whipped Cream

Parsnip Cake (V/GF)

Orange Cream Cheese Frosting, Hazelnut

Rice Pudding (VG/GF)

Coconut, Lingonberry Sauce, Pepparkakor Crumb

Please notify your server of any dietary restrictions.

*Consuming raw or undercooked food may increase your risk of foodborne illness.

For parties of 6 or more, a 20% gratuity will be added to the checks