



## SALAD & SOUP

ADD SALMON OR GRAVLAX + \$8

ADD SOFT OR HARD BOILED EGG +\$3

### Haus Salad \$8 Half / \$12 Full (GF/V)

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

### Soup of the Day \$8 Cup / \$10 Bowl

### Add a Slice of House Made Bread \$2

Danish Rye / Limpa / Brioche / Lefse

Seed Cracker (GF/VG)

*All breads are served warmed with butter & sea salt*

## SMALL PLATES

### Swedish Meatballs \$19

Potato Purée, Cucumber, Lingonberry, Mustard, Dill Oil, Chive

### \*Gravlax \$23

Cucumber Salad, Egg Yolk, Black Radish, Pickled Onion, Caviar, Dill, Danish Rye

### Kroppkakor \$25

Beef & Pork Potato Dumplings, Lardon, Kale, Lingonberry, Walnut

### Smörgåsbord \$24

Ham, Egg, Caviar, Wrångebäck Cheese, Apricot Jam, Butter, Radish, Cucumber, Lefse

## SMÖRGÅSAR *Open-Face Sandwiches*

### Salmon \$27

Ricotta, Bacon Jam, Beet Purée, Watercress, Chive on Danish Rye

### \*Toast Skagen \$23

Shrimp, Lemon Dill Aioli, Cornichon, Red Onion, Roe, Soft Boiled Egg on Brioche

## GRÖNSAKER *Vegetables*

### Curry Cauliflower \$22 (GF/V)

Almond, Forbidden Black Rice, Feta, Scallion, Cloudberry Curry Vinaigrette

### Brussels Sprouts \$23 (GF/V)

Butternut Squash, Pomegranate, Hazelnut, Belper Knolle Cheese, Sumac Maple Syrup

## DESSERT

### Cardamom Bread Pudding \$11

Caramel, House Made Whipped Cream

### Pavlova \$11

Meringue, Whipped Cream, Mixed Berries, Strawberry & Elderflower Coulis

### Semla Bun \$6

Cardamom Bun, Marzipan, Whipped Cream

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

## WINE \$12 glass/\$45 bottle

### Pinot Grigio

Alverdi / Italy

### Chardonnay

Lulu / Columbia Valley WA

### Sauvignon Blanc

Alain de la Treille / France

### Prosecco

Luna Nuda / Italy

### Pinot Noir

Battle Creek "Unconditional" / Oregon

### Cabernet Sauvignon

Frida Kahlo / Chile

## BEER \$9

### Pryes Miraculum IPA MN

### Aass Juleøl Dark Lager NORWAY

### Bent Paddle Pilsner MN

### Pryes Peace Offering Coffee Stout MN

### Indeed Day Tripper Pale Ale MN

### N/A Fulton Hop Water Hoppy IPA Seltzer MN

### N/A Brooklyn Special Effects Amber NY

## COCKTAILS \$12

### Bloody Swede

Dill Aquavit, Beet Brine, Bloody Mix, Dill

### Glögg—HOT

Red Wine, Cognac, Warming Spices, Citrus, Raisin, Almond

### Klapøjster Mjød

Nordic Caraway Mead DENMARK

### Aalborg Paper Plane

Danish Aquavit, Aperol, Sweet Vermouth, Lemon

### Viking's Gimlet

Gin, Swedish Aquavit, Swedish Punsch, Lime Crema

### Cosmic Skåling

Icelandic Aquavit, Blue Caraçao, Triple Sec, Lingonberry, Lime

### Café Du Minneapolis

Du Nord Whiskey, Coffee Liqueur, Mole Bitters, Absinthe Rinse, Star Anise, Casamara Botanical Soda

## ESPRESSO, COFFEE, TEA \$3.5+

### Coffee Feature HOT SWEDE \$6

House Brew, Cardamom Syrup, Cardamom Whipped Cream

### House Shrub, Italian Sodas & Cream Sodas \$6

Please ask your server about our flavors

*Please notify your server of any dietary restrictions.*

*\*This food is raw or undercooked, or contains or may contain raw or undercooked ingredients.*

*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*