



SALAD & SOUP

- ADD SALMON OR GRAVLAX + \$8
- ADD LOWRY HILL HAM +\$7
- ADD TARRAGON CHICKEN SALAD +\$7
- ADD HARD BOILED EGG +\$3

Haus Salad \$8 Half / \$12 Full (GF/V)
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil

Golden Beet Salad \$14 (GF/DF/V)
Citrus Skyr, Rhubarb, Frisée, Pumpkin Seed Crunch, White Balsamic Vinaigrette

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 \$22
Potato Purée, Brown Gravy, Cucumber, Lingonberry, Chive

***Gravlax \$23**
Cucumber Salad, Egg Yolk, Black Radish, Pickled Onion, Caviar, Dill, Danish Rye

Kroppkakor \$25
Beef & Pork Potato Dumplings, Watercress, Crème Fraiche, Wild Mushrooms, Brown Butter, Lingonberry

Brown Trout \$28 (GF)
Celery Root Purée, Marble Potato, Leek, Zucchini, Herb Oil

SMÖRGÅSAR Open-Face Sandwiches

Salmon \$27
Ricotta, Bacon Jam, Beet Purée, Watercress, Chive on Danish Rye

Toast Skagen \$24
Shrimp, Lemon Dill Aioli, Cornichon, Red Onion, Roe on Brioche

Tarragon Chicken \$23
Mustard Seed, Celery on Brioche

Curry Pickled Herring \$23
Hard Boiled Egg, Red Onion, Crème Fraiche on Limpa

GRÖNSAKER Vegetables

Kohlrabi \$22 (GF/V)
Pea Purée, Smoked Mushroom, Leek, Lemon, Wrångebäck Cheese

Egg Paj \$23 (V)
Asparagus, Leek, Wrångebäck Cheese

DESSERT

Cardamom Bread Pudding \$11 (V)
Caramel, House Made Whipped Cream

Rhubarb Cake \$11 (V)
Cardamom Cream

Frozen Skyr Custard \$11 (V/GF)
Smoked Honey, Pistachio, Cherry

- (GF) - May Contain Gluten
- (DF) - May Contain Dairy
- (V) - Vegetarian
- (VG) - Vegan

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

Aass Life Lager NOR

Bent Paddle Pilsner MN

Indeed Day Tripper Pale Ale MN

Pryes Miraculum IPA MN

N/A Fulton Hop Kingdon Hop Water MN

N/A Žatecký Czeck-Style Lager CZE

COCKTAILS \$12

Bloody Swede
Dill Aquavit, Beet Brine, Bloody Mix, Dill

Nordic Manhattan
Danish Aquavit, Nordic Sour Cherry & Black Pepper Mead, Cherry Bitters

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

Klapøjster Mjød
Nordic Caraway Mead DENMARK

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