



## 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 Check-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  
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