



**Oct. 5, 2018**

All sales of food and drinks include Washington state sales tax.



Chef  
Ann-Margret

### **Kafé**

SERVING AT NOON

#### **Smörgåsar**

(Open face sandwiches)

**Räk** (shrimp salad)    **Rökt lax med sparris** (smoked salmon with asparagus)  
**Brie ost med äpple & chiligelé**    **Rostbiff med rostad lök**  
(Brie with apple & pepper jelly)    (Roast beef with crispy fried onions)  
\$10.00-13.00

**Köttbullar med potatis, sås, lingon och knäckebröd**  
(Swedish meatballs with potatoes, gravy, lingonberries and knäckebröd)  
\$13.00

**Bakad potatis med Skagenröra, sallad och bröd**  
(Baked potato with shrimp topping, salad and bread)  
\$13.00

**Sallad med hallonvinaigrette och bröd**  
(Salad with raspberry vinaigrette and bread)  
\$7.00

### **Dessert**

**Smulpaj med äpplen och glass**  
(Apple crisp with ice cream)  
\$6.00

**Prinsesstårta**  
(Princess torte)

Groups of 5 or more: Please call 206-283-1090 to let us know you're coming.

## **Happy Hour: Viking Feast**

SERVING AT 5:30 & 7:30 P.M.

**Stockfish and butter**  
Pounded stockfish served with butter.

**Malted herring in sour cream**  
Pickled in malt vinegar and barley syrup with Viking-era spices. Finished with sour cream.

**Cabbages and greens**  
Cabbage, mustard, kale and chard greens simmered in duck fat, with onions, Viking-era herbs and spices.

**Braised preserved pork and lamb**  
Your choice of pork, lamb or a combination, brined, smoke dried, braised in skyr whey.

**Viking duck**  
Boiled and then roasted with a little honey.

**Barley and rye gröt**  
Mixed grain dish similar to risotto, with smoked meat broth, alliums and root vegetables.

**Barley cakes with blueberry skyr**  
Small flatbreads of freshly ground barley and rye topped with skyr and blueberries.

**Braised apples**  
Apples braised with butter and a touch of honey. Simply delicious.

**Members: \$25 • Guests: \$30**



Chef James  
Bushell