

# AQUAVIT

## APPETIZERS

HERRING TRIO 14  
three kinds of herring, boiled potato, Västerbotten cheese

GRAVLAX 14  
cured salmon, lemon, dill, hovmästar sauce

SMOKE-POACHED SCOTTISH SALMON 15  
horseradish, potato cake, sour cream

CHILLED OCTOPUS AND PRAWN 16  
meyer lemon, cucumber, horseradish nobis

MARINATED BABY BEETS 15  
pickled mustard seeds, truffled goat cheese, red water cress

GEM FIELD GREENS 11  
croutons, vidalia onion, apple, caesar vinaigrette

CHANTERELLE VELOUTÉ 12  
pickled chanterelles, truffle yoghurt

SWEDISH STEAK TARTARE 14  
horseradish, pickled beets, mustard, capers, smoked egg yolk

NORDIC SMÖRGÅSBORD 18  
assortment of nordic sea food preparations

## AQUAVITS

Anise, Caraway & Fennel  
Coriander & Crown Dill  
Horseradish  
Lemon & Juniper  
Cucumber  
Blueberry & Elderflower  
Grapefruit  
Mango, Lime & Chili Pepper  
Fig & Cardamom  
AQNY, White Cranberry  
Aalborg Taffel, Caraway & Orange  
Krogstad, Anise & Caraway

7 each, 17 for flight of three

## ENTRÉES

HAND-CUT SALMON BURGER 24  
dill and vinegar potato chips, pickles, curry remoulade

SAUTÉED ARCTIC CHAR 29  
pan roasted chanterelles, cauliflower, sauerkraut beurre blanc

SEARED CHATHAM COD 28  
potato and leek stomp, trout roe salad, lemon brown butter

SCANDINAVIAN BOUILLABAISSÉ 28  
seafood, braised root vegetables, parsley aioli

BUTTERNUT SQUASH BARLEY 23  
snow peas, goat cheese, winter truffle vinaigrette

ORGANIC CHICKEN BREAST 26  
black trumpet mushroom, zucchini and sweet potato, truffle jus

SWEDISH MEATBALLS 19  
potato purée, pickled cucumber, lingonberries, cream sauce

BRAISED SHORT RIB "KALOPS" 28  
maroon carrots, cipollini onions, allspice jus

## LUNCH PRIX FIXE 24.07

FIRST  
HERRING TART  
frisée, peanut potatoes, pearl onion

GEM FIELD GREENS  
croutons, vidalia onion, apple, caesar vinaigrette

SECOND  
SCANDINAVIAN BOUILLABAISSÉ  
seafood, braised root vegetables, parsley aioli

BUTTERNUT SQUASH BARLEY  
snow peas, goat cheese, winter truffle vinaigrette

THIRD  
SMÅLÄNSK OSTKAKA  
swedish cheesecake, berry preserves, whipped cream

KLADDKAKA  
chocolate cake, citrus salad, dulce de leche cream

## DESSERTS

SKÅNSK APPLE CAKE 10  
danish rye crumbs, vanilla ice cream

KLADDKAKA 11  
chocolate cake, citrus salad, dulce de leche cream

SMÅLÄNSK OSTKAKA 9  
swedish cheesecake, berry compote, whipped cream

FATTIGA RIDDARE 11  
french toast, apple compote, whipped vanilla cream

BLUEBERRY AND VANILLA VACHERIN 12  
meringue, almond crunch

ARCTIC CIRCLE 12  
goat cheese parfait, lingonberry "vargtass" sorbet, salted pistachios

SORBET & ICE CREAM 8  
select three;  
sorbet: blueberry, raspberry, mango  
ice cream: vanilla, almond, black pepper

## COFFEE & TEA

Coffee 5  
Espresso 6  
Latte 6  
Cappuccino

Tea 7  
Earl Grey, Assam, Darjeeling 2nd flush Jungpana,  
Ceylon Green, Lemon Verbena, Cha Cha Chai,  
Wild Mint, Chamomile & Lavender

*Prices do not include sales tax or gratuity.  
If you enjoyed your service, a 15—20% gratuity is customary  
A 20% gratuity will be added for parties of six or more*

## CHAMPAGNE & SPARKLING

Prosecco, Rustico, Nino Franco, 12 | 48  
Valdobbiadene, Italy NV

Champagne, Agrapart et Fils, 7 Crus, 24 | 100  
Blanc de Blancs, Brut, Avize, France

Rosé Champagne, Ayala, Rosé Majure, 20 | 95  
Aÿ, France

## WHITE WINE

Pinot Grigio, "Sortesele", Santi 10 | 38  
Delle Venezie IGT, Veneto, Italy '10

Sauvignon Blanc, Dom. Fournier 11 | 42  
Loire Valley, France '09

Riesling, Leitz, Eins Zwei Dry, 12 | 40  
Rhiengau, Germany, '10

Grüner Veltliner, Kamptaler Terrassen, 13 | 55  
Bründelmeyer, Kamptal, Austria '09

Aligoté, Olivier Leflaive, 14 | 50  
Burgundy, France '09

Gewürztraminer, Hugel Et Fils 15 | 62  
Alsace, France '08

Chardonnay, Heitz Cellar, 19 | 69  
Napa Valley, California '08

## ROSÉ WINE

Zweigelt, Nigl, Senternberg, 13 | 52  
Kremstal, Austria '10

## RED WINE

Pinot Noir, Givry 1er Cru, La Plante 16 | 58  
Burgundy, France '09

Syrah, Les Peyrouses, Alain Voge, 13 | 47  
Côtes du Rhône, France '08

Zinfandel, ZaZin! 12 | 45  
Laurel Glen Vyd, Lodi, California '07

Tinta Del Pais, Urban, 13 | 52  
Ribera del Duero, Spain '08

Malbec, Cèdre Héritage, 15 | 60  
Cahors, France '09

Cabernet Sauvignon, Flora Springs, 20 | 80  
Napa Valley '06

## DESSERT WINE

Moscatel, Victoria No. 2, Jorge Ordoñez & Co, 12  
Malaga, Spain, '07

Susana Balbo, "Virtuoso", 14  
Late Harvest Malbec, Mendoza, Argentina '08

## BEER & CIDER

Carlsberg Lager, Denmark 7

Brooklyn Oktoberfest, USA 7

Duvel Golden Ale, Belgium 9

Nils Oscar IPA, Sweden 10

Pripps Carnegie Porter, Sweden 8

Amstel Light, Holland 6

Weihenstephaner, Hefeweissbier, Germany 7

Kopparbergs Pear Cider, Sweden (16 oz) 8

## NON ALCOHOLIC

Lingonberry Seltzer 5

Reeds Ginger Beer 5

Buckler Non Alcoholic Beer, Holland 6

## COCKTAILS

14

AQUAVIT NEGRONI 7  
lemon and juniper aquavit, dolin sweet vermouth,  
gran classico bitters

HUDSON APPLE 10  
apple aquavit, plum liquor, elderflower, cinnamon

MADISON AVE MANHATTAN 6  
makers mark bourbon, fig & cardamom aquavit,  
lingonberry syrup, brandied cherries

SCANDINAVIAN BELLINI 8  
anise & caraway aquavit, fresh peach purée, prosecco

GRAPEFRUIT MOJITO 5  
grapefruit aquavit, and fresh mint

NORDIC LIGHT 6  
karlssons vodka, nocino, lychee, pomegranate

MIDTOWN MARTINI  
cucumber aquavit, vya dry vermouth,

WHITE COSMOPOLITAN  
aquavit NYC, orange liquor, white cranberry juice,  
fresh lime juice

FULL WINE LIST AVAILABLE UPON REQUEST