

VÄLKOMMEN*

smÄak

SCANDINAVIAN FOOD



COLD DRINK

INFUSED WATER see recipe on slate, 33c1	2.60€	
STILL WATER 50c1	2.60€	
SPARKLING WATER 33c1	2.80€	
COCA COLA / COCA COLA ZÉRO 33c1	2.80€	
ICED TEA 33c1	3.00€	
LEMONADE 33c1	4.40€	MENU +2€
SMÄAK SQUEEZED JUICE see recipe on slate, 33c1	4.70€	MENU +2€
LOCAL ORGANIC APPLE JUICE Gaec des deux Saints, 33c1	4.80€	MENU +2€
ORGANIC BLACKCURRANT KOMBUCHA So Kombucha, FR, 25c1	4.90€	MENU +2€
ORGANIC DETOXIFYING POTION apple, lemon, sage... Symples, FR, 33c1	5.20€	MENU +2.50€
ORGANIC ENERGIZING POTION rosemary, mint, sea buckthorn... Symples, FR, 33c1	5.20€	MENU +2.50€



THE VIKING BAR BEERS & COCKTAILS

BLOND HEINEKEN BEER 5,5% alc. - 25c1 - Dutch Brewery	2.60€	
TURONE N°1 WHITE BEER 4,1% alc. - 33c1 - Aurore local brewery	5.90€	MENU +3€
TURONE N°2 BLOND BEER 6,5% alc. - 33c1 - Aurore local brewery	5.90€	MENU +3€
TURONE N°3 AMBER BEER 6,5% alc. - 33c1 - Aurore local brewery	5.90€	MENU +3€
ØL COCKTAIL amber beer, crème de cassis, cardamom, blueberries - 33c1	8.90€	OFF MENU
TØNKA COCKTAIL aquavit 41,5%, organic apple juice, tonka bean, cocoa - 20c1	9.60€	OFF MENU
BORÉAL COCKTAIL rosé gin 40% alc., lemon, cardamom - 15c1	9.60€	OFF MENU
BLÄBER COCKTAIL rosemary infused gin 46% alc., blueberry liqueur, elderflower - 15c1	9.60€	OFF MENU
DIGESTIVE Gin & Aquavit - 2c1	7.20€	OFF MENU



THE VIKING CELLAR WINE



CHINON PINK WINE	BTL 75c1 24.90€	GLASS
A.O.P / LOCAL / DOMAINE OLGA RAFFAULT	12,5c1 4.90€	MENU +2.50€
CHINON RED WINE	BTL 75c1 27,90€ BTL 37,5c1 15.90€	GLASS
A.O.P / ORGANIC & LOCAL / DOMAINE OLGA RAFFAULT	12,5c1 5.50€	MENU +3€
CHARDONNAY WHITE WINE	BTL 75c1 24.90€	GLASS
I.G.P / ORGANIC & LOCAL / DOMAINE DES HAUTES GOHARDES	12,5c1 4.90€	MENU +2.50€

* WELCOME IN SWEDISH



ON SITE ONLY

SNACKING



BRØD HOMEMADE BREAD BAKED TO ORDER, INSPIRED BY SWEDISH BREAD AND STROOPWAFFLES

NATURE 2.50€ SEEDS 2.90€ FRESH CHEESE 3.90€



KRØK SMALL HOT SANDWICH

KYP CHICKEN 8.80€
chicken, mimolette, fried onions, 'Savora' mustard sauce, pickled gherkins, salad

BIQUETTE GOAT CHEESE 8.80€
local Sainte-Maure de Touraine goat cheese, almonds, pickled gherkins, salad

GRÖTEN SMOKED SALMON 9.90€
spicy smoked salmon, fresh cheese, pickled gherkins, vegetable charcoal curry sauce, almonds, salad

GED LÅKS GRAVLAX & SAINTE-MAURE DE TOURAINE GOAT CHEESE 11.50€
gravlax salmon, Sainte-Maure-de-Touraine goat cheese, pickled onions, salad

MENU +2

KRØK MENU + DRINK : 11.40€

KRØK MENU + DRINK + DESSERT : 15.80€



SCANDI'BOWL MEAL SALAD 15.90€



KØMPLLET BRØD SANDWICH ROULÉ 13.90€

BREAD OF YOUR CHOICE: nature / seeds +50ct / fresh cheese +1.40€

GRAVLAX SALMON MARINATED IN JUNIPER BERRY

gravlax salmon, revered rice, rødkål* cabbage, Scandinavian chickpea cream, dill, almonds, pickles, vegetable charcoal curry sauce, algae, salad

KYP CHICKEN MIMOLETTE

chicken, old mimolette, pearl chive paste, rødkål* cabbage, pickles, Scandinavian chickpea cream, fried onions, 'Savora' mustard sauce, parsley, salad

VEGETALE TOFU

Homemade marinated tofu, revered rice, Scandinavian chickpea cream, rødkål* cabbage, pickles, vegetable charcoal curry sauce, almonds, parsley, salad

CUSTOM RECIPE +2€ OFF MENU

X1 SAUCE OR 1 CREAMY BASE vegetable charcoal curry sauce / 'Savora' mustard sauce / skyr / chickpea cream / vinaigrette

X2 ACCOMPANIMENTS revered rice / chive pearl paste / hasselback potato with smoked paprika / rødkål cabbage*

X1 PROTEIN gravlax salmon / spicy & smoked salmon / salmon marinated in dill / marinated herring / chicken / marinated tofu / duck confit / old Mimolette / Sainte-Maure-de-Touraine goat cheese

X3 CONDIMENTS seeds / almonds / fried onions / pickled onions / pickled pickles / vegetable pickles / parsley / dill / algae / homemade granola

BØWL MENU + DRINK : 18.50€

BØWL MENU + DRINK + DESSERT : 22.90€

BRØD MENU + DRINK : 16.50€

BRØD MENU + DRINK + DESSERT : 20.90€

* RØDKÅL : Danish-style red cabbage cooked in apple juice and cider vinegar



ON SITE ONLY

RESTAURANT

OFF MENU



FINGER FOOD APERITIF TO SHARE OR ALONE

SCANDINAVIAN CHICKPEA CREAM + NATURE BRØD	6.90€
cardamom, seeds, parsley, almonds & olive oil	
GOAT SKYR + NATURE BRØD	7.90€
yogurt, local Sainte-Maure-de-Touraine goat cheese, almonds, local honey	
WHITE TARAMA + RØKK BRØD	8.90€
with cod roe / seed crackers	
PICKLED HERRING	8.90€
tasting of herring marinated in vinegar & onions / pickles / berries	
 KAAS	8.90€
Swedish-style Hasselback potato with smoked paprika, melted mimolette, almonds, smÅak sauce (smoked paprika tartar sauce)	



SCANDINAVIAN STARTERS

SALMON TARTARE + NATURE BRØD	14.20€
gravlax salmon marinated in juniper berry, Granit Smith apple, fennel, rødkål*	
 FISKESUPPE DELICIOUS NORWEGIAN SOUP <i>AVAILABLE FROM OCTOBER 1 TO THE END OF APRIL</i>	14.90€
creamy fish soup and vegetable brunoise, salmon marinated in dill, pickles	
 OST CHEESE FONDUE TO SHARE OR SOLO (DISH) + NATURE BRØD	16.20€
plain Cancoillotte**, Swedish-style Hasselback potato with smoked paprika, pickles, almonds, salad	



NORDIC DISHES SMÅAK SPECIALTIES

VELVET PØTET POTATO PIE	16.90€
<u>PROTEIN OF YOUR CHOICE:</u> gravlax salmon / duck confit / chicken / tofu homemade mashed potatoes, 'Savora' mustard sauce, almonds, salad, vinaigrette	
JULSKINKA SWEDISH HAM	17.50€
braised ham and dill mustard sauce, pickles, fried onions, homemade mashed potatoes	
 RÅKA ROASTED SHRIMP	19.90€
roasted prawns, revered rice, pickles, smÅak sauce (smoked paprika tartar sauce)	
 SMÅAK TASTING PLATE + NATURE BRØD	26.90€
Smoked & spicy salmon, gravlax salmon marinated in juniper berry, salmon marinated in dill, white cod tarama, Swedish Hasselback potato with smoked paprika, smÅak sauce (smoked paprika tartar sauce)	



EXTRAS


SALAD salad, vinaigrette	4.50€
SØP bowl of seasonal vegetable soup <i>SEE RECIPE ON SLATE</i>	6.20€
BULJONG bowl of creamy fish & vegetable broth <i>AVAILABLE FROM OCTOBER 1 TO THE END OF APRIL</i>	7.50€
SØLID bowl of our delicious homemade mashed potatoes	8.20€
HASSELBACK Swedish Hasselback potato with smoked paprika, smÅak sauce (smoked paprika tartar sauce)	8.20€

** cheese with a fat content of less than 10%. Considered a diet food because it is low in fat and high in protein.



HOMEMADE DESSERTS



KØRN COCØ CHOCØ	4.50€	
chocolate and coconut cereal bar		
KEX	5.20€	
our delicious homemade waffle bread & baked on the spot with a topping		
CHOICE: dark chocolate / local honey / homemade rosemary infused herbal caramel / praline		
whipped cream option : +1.60€		
SKYR GRANØLA	5.20€	
yogurt, homemade granola, berries		
MØUSSE CHOCØ	6.20€	
real chocolate mousse with tonka bean and fleur de sel		
 OSTKA'	8.50€	MENU +3€
Swedish cheesecake (cheesecake) with almonds, berries, blueberry jam, whipped cream		



HYGGE DRINKS WARM & COMFORTING

COFFEE short or long coffee / cardamom option: +50ct	1.50€	
CAPPUCCINO almond milk option: +1€ / cardamom: +50ct	3.20€	
TEA-HERBAL TEA	3.20€	
Fruity lemon green tea 'THÉ SUR LE NIL'® / Fruity & flowery black tea 'MARCO POLO'® / Sencha green tea / Mint green tea / Mint verbena herbal tea		
REAL HOMEMADE HOT CHOCOLATE 33cl	4.90€	MENU +2€
almond milk option: +2€ / whipped cream: +1.60€ / cardamom: +50ct / Tonka bean: +50ct		

CHILD UNDER 8 YEARS OLD



SMAAL VIKING MENU 9.90€ DISH OR SANDWICH + DRINK + DESSERT

1 DRINK still water / sparkling water / syrup / Coca Cola / iced tea / minute-pressed apple juice

SMALL KRØK CHICKEN	SMALL CHICKEN PARMENTIER
sandwich, chicken, mimolette, salad	homemade mashed potatoes, chicken

1 DESSERT Mousse chocø / Little Kex (black chocolate or praline)

RESERVATION RECOMMENDED



SMÅAK BRUNCH 28€ SUNDAY FROM 11 A.M. TO 2.30 P.M. - ON SITE ONLY

1 JUICE SQUEEZED SMÅAK seasonal recipe - see recipe on slate

1 HOT DRINK coffee / tea / **hot chocolate +2€**

1 SKYR Granøla Skyr (yogurt, granøla, berries) / Goat cheese Skyr (yogurt, goat cheese, honey, almonds)

1 CAKE Kannelbullar (cinnamon roll) / Korn Cocø Chocø (cereal bar)

1 SØP Bowl of seasonal or Delicious soup Norwegian creamy fish soup (available from October 1 to the end of April)

1 KRØK Kyp (chicken, mimolette) / Biquette (goat cheese) / Grøten (smoked salmon, fresh cheese) / **Ged LÅks +2€**
SEE THE RECIPE DETAILS ON THE SNACKING MENU INSIDE THE MENU ON THE LEFT PAGE. (gravlax salmon, goat cheese)



ON SITE ONLY

NET PRICE, TAXES AND SERVICES INCLUDED (FOR DELIVERY PRICES ON UBEREATS AND DELIVEROO, PRICES APPROXIMATELY 30% HIGHER). ALLERGENS, ORIGINS OF MEAT AND SEAFOOD DISPLAYED IN THE RESTAURANT.