



TRE KRONOR  
SVENSK RESTAURANG  
SEDAN 1992

## BREAKFAST

FROM OUR OVEN 2.95  
Danish style pastries and classic Swedish cinnamon rolls

MUESLI 4.95  
Our own mix of nuts, dried fruits and cereal,  
served with yogurt or fresh fruit

OATMEAL 4.50  
Served with brown sugar and milk

PANNEKAKER 5.25  
Two Swedish pancakes with lingon

VANILLA AND ORANGE FRENCH TOAST 6.95  
Thick sliced egg bread with vanilla,  
orange and cinnamon

BELGIAN WAFFLE 7.95  
Served with fresh fruit and whipped cream

OSLO OMELETTE 7.95  
Smoked Norwegian salmon, fresh dill and cream cheese

STOCKHOLM OMELETTE 7.95  
Falukorv sausage and havarti

KOBENHAVN OMELETTE 7.95  
Danish blue cheese and sautéed fresh spinach

ANDERS' HASH AND EGGS 7.95  
Our own handcut cornbeef, potatoes and sautéed onions

TWO EGGS 6.95  
Any style, potatoes and toast

BREAKFAST MEATS 2.95 / 3.95  
Smoked bacon, links, potato sausage,  
or falukou vitkorv (mild veal sausage)

## BEVERAGES

Coffee, Tea, Cappuccino, Espresso, Freshly Squeezed Orange Juice

## LUNCH

SOUP Cup 3.00 / Bowl 4.00  
Baked Onion Soup  
Soup of the Day

PICKLED HERRING 5.95

QUICHE 7.95  
Made from scratch with the freshest ingredients,  
served with fresh fruit

TUNA SALAD 6.95  
Made with grapes and almonds, served open faced  
on limpa toast

HONEY MUSTARD CHICKEN SALAD 7.95  
Served on a lightly toasted croissant

SPINACH SALAD 6.95  
Made with baby spinach, egg, jarlsberg, cheddar, tomato,  
bacon, croutons and Swedish mustard vinaigrette

HAMBURGER OR CHEESEBURGER 7.95 / 8.95  
Made with 1/2 lb. angus beef  
Danish blue, jarlsberg, havarti caraway or cheddar

NORWEGIAN MEATBALL SANDWICH 6.95  
Made hot with gravy or cold with egg and tomato,  
served open faced on limpa toast

REUBENSSEN 6.95  
Made with cornbeef, sauerkraut and jarlsberg,  
served on limpa toast

*All sandwiches served with potatoes, coleslaw  
or pickled cucumbers (all house made)*



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## DINNER

### APPETIZERS

#### SILL TALLRIK

Two preparations of pickled herring with mixed greens, tomato and hard boiled egg

#### GRAVLAX

Aquavit cured salmon with chilled asparagus and toast points

#### POTATO PANCAKE

Topped with salmon tartare, mixed greens and sour cream

#### TOAST SKAGEN

Arctic shrimp salad of the day, served over brioche

#### CRAB CAKES

Made with roasted red pepper sauce

#### SESAME CRUSTED SEARED GRAVLAX

Made with dill bechamel, potato and roasted carrots

### SOUP AND SALADS

Baked onion soup

Cup 3 / Bowl 4

Soup of the Day

Cup 3 / Bowl 4

#### NYHAVEN

Romaine, jarlsberg cheese, Swedish anchovie and crouton

#### ROASTED BEETS

Served over mixed greens, orange segments and goat cheese

#### MELON SALAD

Served over bibb lettuce, strawberry pure and Danish blue cheese

### ENTREES

6 BROILED SALMON 16

Served over gratin with an arctic shrimp buerre blanc and sautéed spinach

6 FISH OF THE DAY 16

Served over dill and sundried tomato rice with aquavit pickled cucumber and egg salad. Fish is crusted in lemon and herbs

8 JANSSENS TEMPTATION 13

Served with falukorv sausage and pickled cucumbers

6 PYTTI PANNA 15

Served with apple, cherry and onion stuffed pork roast, Swedish style potatoes and wilted greens

8 SWEDISH MEATBALLS 12

Served with mashed potatoes, pickled cucumbers and housemade lignonberry relish

CHICKEN BREAST 14

Rolled and stuffed with limpa and jarlsburg cheese topped with a bean and roasted bell pepper fricasee with curry potato cruquettes

SEARED DUCK BREAST AND APPLE PORK SAUSAGE 15

Served with Swedish cereal stuffing and blueberry puree

STEAK OF THE DAY MP

BEEF OF THE DAY MP

6

### BEVERAGES

Coke, Diet Coke, Sprite, Hot Tea, Hot Cocoa, Cappuccino, Espresso, our special Roast Coffee  
Swedish Kristal Sodas (lots of flavors, please ask) Specialty Beverages (please ask)