

### \*KOLDTBORD

A SHAREABLE TOUR OF THE LAND

Write the number of people sharing this order (1 to 6) in the box below.

Circle each item you'd like to sample and share. Order as few or as many as you'd like.

The amount of each item you'll be served & the amount you pay depends on number of people.

#### **ALL ORDERS COME WITH**

fresh rye bread, toasted crackers, and butter



#### **MEAT**

\$2.50/PERSON

UNDERGROUND SALUMI

UNDERGROUND NDUJA

BRAUNSCHWEIGER

DEUTSCH FARM HAM

SUMMER SAUSAGE

DEUTSCH FARM SMOKED LOIN

#### **PROTEIN**

\$2.50/PERSON

SMOKED TROUT SPREAD

SMOKED WHITEFISH

HARD-BOILED EGG

EGG SALAD

#### **FIXINS**

\$.50/PERSON

BOETJE'S WHOLE GRAIN MUSTARD

CRANBERRY MUSTARD

DIJON MUSTARD

LAZY MONK MUSTARD

HORSERADISH CREAM

MAYONNAISE

#### CHEESE

\$1.50/PERSON

CEDAR GROVE CHEVRE

WIDMER'S AGED BRICK SPREAD

CASTLE ROCK CHEESE CURDS

WESTBY COTTAGE CHEESE

#### **ARTISAN CHEESE**

\$2.50/PERSON

CARR VALLEY CHEDDAR SPREAD

CASTLE ROCK SMOKED BLUE

HIDDEN SPRINGS OCOOCH MT.

MARIEKE AGED GOUDA

HOOK'S 10-YR CHEDDAR

#### **VEGETABLES**

\$1.50/PERSON

PICKLED BEETS

DILLY BEANS

BREAD & BUTTER PICKLES

CORNICHONS

SAUERKRAUT

SLICED RADISH

GIARDIENEIRA

COLE SLAW

MICROGREENS

POTATO SALAD

#### 4, "THE KOLDTBORD"

Pronounced: COLT-BOARD

## The history and future of

# A SCANDINAVIAN TRADITION

A major feature of Scandinavian eating is the "cold table" (see: Danish koldt bord, Finnish voileipapoyta, Norwegian koldtbord, Swedish smorgasbord) — literally a table bearing many different cold items from which guests can choose, create combinations, and share with their friends. It's a reflection of the variety of Scandinavian cuisine.

The dishes reflect the rich harvests yielded by the rivers and lakes, the game and fruits of the forests, as well as classic products from local farms and market gardens. Dinner versions of the koldtbord can be a veritable feast for the eye and the palette including the highest quality cold meats, cheeses, vegetables, eggs, breads, and a host of custom condiments and sauces that make for the most creative culinary combinations.

In the form taken here at The Lakely, the Koldtbord can make for an elegant appetizer, an entire shareable (or personal!) dinner of its own, or as a perfect late night snack.

Embark on your own Scandinavian adventure – with a Midwest modern twist – from right here at The Lakely in downtown Eau Claire.

