

MENU

Start or finish with a cocktail!

5CL 135

APERITIF

FRENCH 75

Gin, lemon, champagne

MANHATTAN

Rye, red vermouth, angostura bitters

NEGRONI

Gin, campari, red vermouth

AFTER DINNER

WHITE RUSSIAN

Vodka, coffee liqueur, half n half

SOMEWHERE IN CALIFORNIA

Jamaican rum, Dominican rum, espresso

ESPRESSO MARTINI

Vanilla vodka, coffee liqueur, espresso, sugar

BASIC

GREEN GARDEN EGG

*Ägg 63, maltjord, blekselleri,
sanshopeppar, lökgelé,
tryffel pecorino*

LITTLE LAMB

*Grillad lammrostbiff,
gulärtpuré, picklad
senapskorn, bakad lök,
murkelsås*

FEELING BLUE

*Blåbärssorbet, dulce de leche,
karamelliserade mandlar,
citrongelé, dragon*

FOOD PACKAGE485

DRINK PACKAGE 260

SOME EXTRA

SAKAMOTO SALMON TATAKI

*Lax tataki, stekt kapris,
svartrot, soyamajonnäs,
blomkål*

COD 'N' CLAMS

*Bakad torsk, blomkålspuré,
variation på fänkål,
Vongolemusslor,
kejsarhatt*

PEAR PRESSURE

*Päronsorbet,
vit choklad ganache,
rabarbergelé, pistagecrumble*

FOOD PACKAGE 515

DRINK PACKAGE310

LET'S GO CRAZY

SPRING SCALLOP

*Sockersaltad pilgrimsmussla,
tomatbuljong, kronärtskocka,
rädisa*

BUTCHERS CUT STEAK FRITES

*Helgrillad ryggbiff,
schalottenlöksconfit,
zucchini, timjanfond
SOHO fries, varm berbere*

BURNED DELIGHT

*Vaniljcrème, vaniljglass,
havrecrumble, lime,
muscovadosocker*

FOOD PACKAGE565

DRINK PACKAGE 380



KITCHEN & TABLE

BY MARCUS SAMUELSSON



Please let us know if there are any allergies in your party.