

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

EGGCELLENT

*Egg 63, mushroom
consommé, pickled red
cabbage, sage oil, raw
mushroom*

LITTLE LAMB

*Lamb roast beef, yellow pea
puree, pickled mustard seeds,
baked onion, morel sauce*

FEELING BLUE

*Blueberry sorbet, dulce de
leche, lemon gel, candied
almonds, tarragon*

FOOD PACKAGE485

DRINK PACKAGE260

SOME EXTRA

SAKAMOTO SALMON TATAKI

*Salmon tataki, fried capers,
salsify, soy mayonnaise,
cauliflower*

COD'N CLAMS

*Baked cod, cauliflower puré,
fennel, vongole mussels,
king oysters*

BLOODY ORANGE

*Blood orange ice cream,
crystalized macadamia nuts,
white chocolate cream,
sea buckthorn*

FOOD PACKAGE 515

DRINK PACKAGE310

LET'S GO CRAZY

NORDIC CRAB

*King crab, mussels, beets,
tomato, savory cabbage*

BUTCHERS CUT STEAK FRITES

*Grilled beef sirloin, pinewood
mushroom, porcini jus, SOHO
fries, warm berbere
mayonnaise*

LET'S GO BANANAS!!!

*Caramelized banana
ice cream, warm chocolate
foam, crispy banana, quinoa*

FOOD PACKAGE565

DRINK PACKAGE380



KITCHEN & TABLE

BY MARCUS SAMUELSSON



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