



SNACKS & APPETIZERS

- MIGHTY SPICY** 125
Deep fried squid, 5 spice mayo, sweet & sour sauce
- BOQUERONES** 140
60g Boquerones from Bay of Biscay, lemon, grilled bread
- IN THE BONE**..... 150
Grilled bone marrow, pickled onion, Arenkha caviar, cress mayonnaise, grilled bread
- UPPER EAST SIDE CHARCUTERIE & CHEESE** 160
Local charcuteries, cheese, pickles, grilled sourdough bread
- GREEN GARDEN EGG**..... 135
Egg 63°, malt crumble, celery, sansho pepper, onion gel, truffle pecorino
- INTO THE WILD**..... 165
Beef tartar, juniper crisp, tallow mayo, blackberry gel, horseradish, pickled lingonberries
- SPRING SCALLOP** 170
Sugarsalted scallop, tomato bouillon, artichoke, radish
- SAKAMOTO SALMON TATAKI** 155
Salmon tataki, fried capers, salsify, soy mayo, cauliflower

SIDES

- CRISPY BROCCOLI** 65
Deep-fried broccoli, harissa, almonds
- SOHO FRIES** 45
Fries, parmesan, herbs
- THE SIDE SALAD** 65
Crispy lettuce, pickled white onion, pine nuts, yuzu vinaigrette, parmesan
- MAC N' CHEESE**..... 75
Creamy macaroni, bechamel, onion, truffle



#KITCHENANDTABLE @KITCHENANDTABLE

MAINS



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE FROM THE GRILL

HAPPO DASHI RAMEN

Nudles, dashi, kimchi, nori, pickled red cabbage, peanuts

BACK TO THE ROOTS

Baked parsley root and parsnip, almond milk, herb mayo, charred leek

BABY CARROT RISOTTO

Carnaroli rice, Jerusalem artichoke crisp, parsley oil, water cress

- + ORGANIC FRIED GINGER TOFU.....245:- / 140G, 225:- / 70G
- + BLACKENED GARLIC COD.....285:- / 140G, 250:- / 70G
- + GRILLED SZECHUAN BUTCHER'S CUT.....305:- / 140G, 265 :- / 70G

LOCAL SPECIALS

- COD N' CLAMS**.....280
Baked cod, fennel, clams, cauliflower puré, king oyster, creamy langoustine stock
- LITTLE LAMB**..... 275
Lamb roast beef, yellow peas, pickled mustard seeds, baked onion, morel sauce

K&T CLASSIC

- BUTCHER'S CUT STEAK FRITES**..... 310
Grilled sirloin, confit of shallots, zucchini, thyme jus, SOHO fries, warm berbere mayonnaise

MAINS TO SHARE

MEAT FRIDGE

Today's choice of protein from our meat fridge

DAGSPRIS/PP

THE FISH DISH

Kitchens choice of fish on the bone, seasonal vegetables

DAGSPRIS/PP

SWEETS & DESSERTS

BAKED ALASKA (TO SHARE)

Lemon parfait, italian meringue, mazarin, rumtopf

125/PP

PEAR PRESSURE

Pear sorbet, white chocolate ganache, rhubarb gel, pistachio crumble

125

BURNED DELIGHT

Vanilla custard, oats crumble, vanilla icecream, lime, muscovado sugar

135

FEELING BLUE

Blueberry sorbet, dulce de leche, lemon gel, caramelized almonds, tarragon

125

YOUR CHOICE OF CHEESE

Selection of our favorite cheeses, seasonal compote, grilled sourdough bread

65 SEK/PC 165 SEK/4 PC

SMALL PIECE OF HEAVEN

Pretty piece of chocolate

35 SEK/PC

Allergies? Ask your waiter.



WINES

BASIC GLASS / BOTTLE

WHITE	FEAUDO ARANCIO <i>Grillo, Sicily ITALY</i>	85/425
RED	TERRE DE MISTRAL CÔTES DU RHÔNE RESERVE <i>Grenache, Syrah, Rhône, FRANCE</i>	85/425

SOME EXTRA GLASS / BOTTLE

WHITE	STONEBARN <i>Chardonnay, California USA</i>	96/480
ROSÉ	CALVET COTES DU RHONE ROSÉ <i>Grenache, Syrah, Rhone FRANCE</i>	96/480
RED	HIGH ALTITUDE <i>Malbec, Syrah, Mendoza ARGENTINA</i>	96/480

LET'S GO CRAZY GLASS / BOTTLE

WHITE	BLASON DE BOURGOGNE CHABLIS <i>Chardonnay, Bourgogne FRANCE</i>	130/650
RED	ACÚSTIC <i>Cariñena, Garnacha, Montsant, SPAIN</i>	130/650

MARCUS SAMUELSSON WINES

125 LENOX MARCUS SAMUELSSON
Sauvignon Blanc, CALIFORNIA
115/575

125 LENOX MARCUS SAMUELSSON
Merlot, Cab. Sauvignon CALIFORNIA
115/575

WINES

WHITE

POUILLY FUMÉ CUVÉE JULES	126/630
<i>Sauvignon Blanc, Loire, FRANCE</i>	
A. J. ADAM IM PFARRGARTEN	118/590
<i>Riesling, Mosel, GERMANY</i>	
CASTEL FIRMIAN RESERVA	105/525
<i>Pinot Grigio, Alto Adige, ITALY</i>	
SOAVE CLASSICO CAMPO VOLCANO	130/650
<i>Garganega, Trebbiano di Soave, Veneto ITALY</i>	
OVUM BIG SALT	139/695
<i>Riesling, Gewurztraminer, Sauvignon Blanc, Oregon USA</i>	

RED

LE CAILLOU CÔTES DU RHÔNE	119/595
<i>Syrah, Rhone FRANCE</i>	
DEGANI VALPOLICELLA CLASSICO	105/525
<i>Corvina, Rondinella, Valpolicella ITALY</i>	
MORA & MEMO CANNONAU DI SARDEGNA	118/590
<i>Cannonau, Sardegna, ITALY</i>	
OTHER PEOPLE'S PINOT	126/630
<i>Pinot Noir, Oregon, USA</i>	
RIVETTOLANGHENE BBILO	139/695
<i>Nebbiolo, Piemonte, ITALY</i>	

SPARKLING

VEGA MEDIEN	85/455
<i>Macabeo, Chardonnay, Penedes SPAIN</i>	
MERCIER BRUT	125/685
<i>Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE</i>	

BEER

BROOKLYN LAGER DRAFT	64
CARLSBERG HOF DRAFT	55
STAROPRAMEN DRAFT	64
MALMHATTAN PALE ALE	76
CARLSBERG EXPORT	65
FINN IPA	84
FINN WHEAT BLANC	79
REMMARLÖV FENTON SESSION IPA	79
REMMARLÖV SWEET HOOF MILK STOUT	84
SOMMERSBY DOUBLE PRESS	60

SOFT DRINKS

KIVIKÅS MUST	39
RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP ZINGO	35
BUNDABERG GINGER BEER	59
ALKOHOL FREE COCKTAIL	65
BARRELS & DRUMS ALKOHOLFRITT VIN	49
CARLSBERG NON ALCOHOLIC	39
LUNDBRYGGERIETS LÄTTÖL	49



KITCHEN & TABLE

BY MARCUS SAMUELSSON

COCKTAILS

CLASSIC COCKTAILS

135

MINT JULEP

Buffalo Trace Bourbon, mint, sugar

SHERRY COBBLER

PX sherry, cointreau, maraschino, lemon, cutting board leftover syrup

OLD FASHIONED

Bourbon, angostura bitters, sugar

NEW YORK SOUR

Bourbon, lemon, sugar, red wine

MANHATTAN

Rye, red vermouth, angostura bitters



NOT SO CLASSIC COCKTAILS

135

ORANGE IS THE NEW BLACK

Aged rum, aperol, mentha, pineapple, lime, sugar

ESPRESSO MARTINI

Vanilla vodka, coffee liqueur, espresso, sugar

MR. WORLDWIDE

Bourbon, yellow chartreuse, lemon, ginger, honey, peach bitters

APHRODISIAC

Limoncello, elderflower, lemon, creole bitters, cava

CARNIVAL

Gin, lemon, violette, watermelon, sugar

ANY LAST WORDS

Gin, apricot, green chartreuse, lime, pineapple, sugar, basil

THE BARRY MANILOW

White rum, lime, coconut, cream, pineapple

REMODELED FRENCH 75

Gin, lemon, cutting board left over syrup, cava

I WANNA LILLET YOU DOWN...

Lillet, passion fruit, lemon, sugar, tonic