



## SNACKS & APPETIZERS

<b>MIGHTY SPICY</b> .....	125
<i>Friterad bläckfisk, 5 spice-majonnäs, sweet &amp; sour-sås</i>	
<b>JAMON IBERICO BELLOTA GRAN RESERVA</b> .....	150
<i>50g Pata Negra, olivolja, grillat bröd</i>	
<b>SWEDISH SNACK 2.0</b> .....	165
<i>30g svensk löjrom, malt, lökskum, vispad syrad grädd</i>	
<b>UPPER EAST SIDE CHARCUTERIE &amp; CHEESE</b> .....	160
<i>Lokala charkuterier, ost, pickles, grillat surdegsbröd</i>	
<b>EGGCELLENT</b> .....	135
<i>Ägg 63°, svampconsommé, picklad rödkål, valnötsolja, färsk svamp</i>	
<b>INTO THE WILD</b> .....	165
<i>Tartar på biff, enbärskrisp, talgmajonnäs, björnbärsgele, pepparrot, inlagda lingon</i>	
<b>NORDIC CRAB</b> .....	170
<i>Kungskrabba, blåmusslor, betor, tomat, savoykål</i>	
<b>SAKAMOTO SALMON TATAKI</b> .....	155
<i>Laxtataki, stekt kapris, svartrot, sojamajonnäs, blomkål</i>	

## SIDES

<b>CRISPY BROCCOLI</b> .....	65
<i>Friterad broccoli, asiatisk vinägrett, koriander</i>	
<b>SOHO FRIES</b> .....	45
<i>Pommes frites, parmesan, örter</i>	
<b>THE SIDE SALAD</b> .....	65
<i>Krispiga salladsblad, picklad silverlök, pinjenötter, yuzuvinägrett, parmesan</i>	
<b>MAC N' CHEESE</b> .....	75
<i>Krämiga makaroner, bechamel, lök, tryffel</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

# MAINS



## URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE FROM THE GRILL

### IT'S LEEKING

*Vichyssoise på purjolök och mandelpotatis, krispig jordärtskocka, aubergine, sichuan, zucchinisalat*

### BACK TO THE ROOTS

*Bakad persiljerot och palsternacka, mandelmjolk, örtmajonnäs, sotad purjolök*

### WILLIAMSBURG CARROT

*Rostad morot, stekt grönkålsmajonnäs, blåmögelost, picklad ingefära*

+ 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

<b>COD N' CLAMS</b> .....	280
<i>Bakad torsk, fänkål, vongolemusslor, blomkålspuré, kejsarhatt, gräddig havskräftsfond</i>	
<b>WINNER WINNER</b> .....	275
<i>Kyckling från Trollhättan, tryffelstuvad nykål, picklade senapsfrön</i>	

## K&T CLASSIC

<b>BUTCHER'S CUT STEAK FRITES</b> .....	310
<i>Helgrillad ryggbiff, skogssvamp, karljohansky, pak choi, SOHO fries, varm berberemajonnäs</i>	

## MAINS TO SHARE



### MEAT FRIDGE

*Kvällens val av protein från vår kopparkyl*

DAGSPRIS/PP

### THE FISH DISH

*Kökets val av helstekt fisk och grönt*

DAGSPRIS/PP

## SWEETS & DESSERTS

### BAKED ALASKA (TO SHARE)

*Citronparfait, italiensk maräng, mazarinbotten, rumtopf*

125/PP

### BLOODY ORANGE

*Blodapelsinglass, inlagda havtorn, vit chokladkräm, kristalliserad macadamianöt*

130

### LET'S GO BANANAS!!!

*Karameliserad bananglass, varm chokladfoam, krispig banan, quinoa*

135

### SWEET CHERRY

*Körbärsconfit, chokladmousse, äppelterriner, brända mandlar*

125

### YOUR CHOICE OF CHEESE

*Urval av våra favoritostar, säsongens kompot, grillat bröd*

65 SEK/BIT

### SMALL PIECE OF HEAVEN

*Chokladpralin*

35 SEK/BIT

Allergies? Ask your waiter.



# WINES

## BASIC GLASS / BOTTLE

<b>WHITE</b>	<b>FEAUDO ARANCIO</b> <i>Grillo, Sicily ITALY</i>	<b>79/395</b>
<b>RED</b>	<b>TERRE DE MISTRAL CÔTES DU RHÔNE RESERVE</b> <i>Grenache, Syrah, Rhône, FRANCE</i>	<b>79/395</b>

## SOME EXTRA GLASS / BOTTLE

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

## LET'S GO CRAZY GLASS / BOTTLE

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

## MARCUS SAMUELSSON WINES

<b>125 LENOX MARCUS SAMUELSSON</b> <i>Sauvignon Blanc, CALIFORNIA</i> 115/575	<b>125 LENOX MARCUS SAMUELSSON</b> <i>Merlot, Cab. Sauvignon CALIFORNIA</i> 115/575
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## WINES

### WHITE

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

### RED

<b>LE CAILLOU CÔTES DU RHÔNE</b> .....	<b>119/595</b>
<i>Syrah, Rhone FRANCE</i>	
<b>DEGANI VALPOLICELLA CLASSICO</b> .....	<b>105/525</b>
<i>Corvina, Rondinella, Valpolicella ITALY</i>	
<b>QUINTA DOS CURRAIS RESERVA</b> .....	<b>115/535</b>
<i>Touriga Nacional, Aragones, Castelao, Beira Interior PORTUGAL</i>	
<b>OTHER PEOPLE'S PINOT</b> .....	<b>126/630</b>
<i>Pinot Noir, Oregon, USA</i>	
<b>CHATEAU ST. JACQUES LA CHAPELLE</b> .....	<b>159/795</b>
<i>Syrah, Grenache, Languedoc, FRANCE</i>	

### SPARKLING

<b>VEGA MEDIEN</b> .....	<b>79/445</b>
<i>Macabeo, Chardonnay, Penedes SPAIN</i>	
<b>MERCIER BRUT</b> .....	<b>125/685</b>
<i>Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE</i>	

## BEER SOFT DRINKS

<b>BROOKLYN LAGER DRAFT</b> .....	<b>64</b>	<b>KIVIKÅS MUST</b> .....	<b>39</b>
<b>CARLSBERG HOF DRAFT</b> .....	<b>55</b>	<b>RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP ZINGO</b> .....	<b>35</b>
<b>STAROPRAMEN DRAFT</b> .....	<b>64</b>	<b>BUNDABERG GINGER BEER</b> .....	<b>59</b>
<b>MALMHATTAN PALE ALE</b> .....	<b>76</b>	<b>ALCOHOL FREE COCKTAIL</b> .....	<b>65</b>
<b>CARLSBERG EXPORT</b> .....	<b>65</b>	<b>BARRELS &amp; DRUMS ALCOHOLFRITT VIN</b> .....	<b>49</b>
<b>FINN IPA</b> .....	<b>84</b>	<b>CARLSBERG NON ALCOHOLIC</b> .....	<b>39</b>
<b>FINN WHEAT BLANC</b> .....	<b>79</b>	<b>LUNDABRYGGERIETS LÄTTÖL</b> .....	<b>49</b>
<b>REMMARLÖV FENTON SESSION IPA</b> .....	<b>79</b>		
<b>REMMARLÖV SWEET HOOF MILK STOUT</b> .....	<b>84</b>		
<b>SOMMERSBY DOUBLE PRESS</b> .....	<b>60</b>		

# COCKTAILS

## CLASSIC COCKTAILS 135

### WHITE LADY

*Gin, cointreau, lemon, sugar, egg white*

### HOLE IN THE CUP

*Tequila, pineapple, lime, sugar, absinthe, cucumber*

### ESPRESSO MARTINI

*Vanilla vodka, coffee liqueur, espresso, sugar*

### PENICILLIN

*Swedish single malt from Mackmyra, lemon, ginger, honey*

### NEW YORK SOUR

*Bourbon, lemon, sugar, red wine*

### MANHATTAN

*Rye, red vermouth, angostura bitters*

## NOT SO CLASSIC COCKTAILS 135

### PRETTY IN PINK

*Vodka, blackberry, raspberry, lemon, rosé syrup, egg white*

### AIN'T NOBODY GOT THYME FOR THAT

*Gin, lemon, thyme & peach syrup, soda*

### ORANGE IS THE NEW BLACK

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

### MR. WORLDWIDE

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

### PISCO DISCO

*Pisco, dry cherry liqueur, grape, lemon, sugar, egg white*

### UP IN THE AIR

*Gin, blackberry, limoncello, lemon, sugar*

### APHRODISIAC

*Limoncello, elderflower, lemon, creole bitters, cava*

### CARNIVAL

*Gin, lemon, violette, watermelon, sugar*



KITCHEN & TABLE

BY MARCUS SAMUELSSON