



SNACKS & APPETIZERS

OYSTER	DAILY PRICE
<i>Oysters, cucumber, sherry vinegar, soy, dill, horseradish</i>	
JO'S SLIDER	75
<i>Korean style fried chicken, caramelized onion jam, iceberg lettuce, chili & garlic mayonnaise</i>	
FISH TAQUITO	125
<i>Deep fried Wonton, diced Cod, avocado dressing, pickled chili, marinated red cabbage, coriander cress</i>	
CHIPS N' DIPS	165
<i>Almond potatoe chips, roe, smetana</i>	
HOT SHRIMP RIVIERA	140
<i>Marinated fried King prawns, baked tomatoes, deep fried sage, chervil</i>	
GREEN ASPARAGUS & TOMATOES	135
<i>Fried green asparagus, sliced Viken tomatoes, planed fennel, browned butter sabayonne, fried panko</i>	
CEVICHE	165
<i>Halibut, Leche de Tigre dressing, deep fried parsnip, grape, oyster leaf</i>	
UPTOWN CHARCUTERIE	145
<i>120g of tonight's choice of charcuterie from the meat chopper-machine, pickles, marinated olives, grilled bread</i>	

SIDES

CHIMICHURRI FRIES	55
GARDEN SALAD	45
PINE POTATOES	55
<i>Pesto potatoes, pine nuts, fried onion</i>	
MAC & GREENS	65



#KITCHENANDTABLE @KITCHENANDTABLE

MAINS



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF SIDE FROM THE GRILL

CABBAGE BONANZA

Baked point cabbage, carrot with fermented garlic and coconut milk, seared kale, pickled onion and chili, deep fried potatoes

INDIAN SUMMER SALAD

Raw planed zucchini, green asparagus, white asparagus, yogurt dressing, roasted almond, curry powder, cress

BEETS & PIECES

Beetroot crème, salt-baked yellow beets, baked celeriac, honey deep fried Jerusalem artichoke, truffles & honey dressing

+ BLACK GARLIC COD	295
+ DUCK BREAST	275
+ HOME SMOKED CHEESE	285

LOCAL SPECIALS

SPICY SALMON	255
<i>Spicy salmon, tomato compote, seared kale, chorizo sabayonne, seasoned roasted roots, lime</i>	
BRAISED LAMB MAC & GREENS	255
<i>Grilled lamb, seasoned roasted roots, lamb gravy, Mac & Greens</i>	

K&T CLASSICS

KALE & EGG CEASAR SALAD	215
<i>Fried kale, poached egg, grilled chicken, romaine lettuce, parmesan & caper dressing, sourdough croutons</i>	
K&T BURGER	240
<i>Beefburger, chimichurri fries, tomato concassé, pickled onion, jalapeño mayonnaise, manchego cheese, chorizo</i>	
BUTCHER'S & GARDNER'S	315
<i>Chef's choice of grilled beef, tomatillo salsa, fried onion, chimichurri fries</i>	

TO SHARE MAINS



CHEF'S CHOICE FROM THE MEAT MARKET
Blackened gem salad with caesar dressing & crispy potatoes, baked spring onion, tomato salad, pesto potatoes, red wine sauce, tomatillosalsa

DAILY PRICE

ON THE HOOK

Today's catch for two, herbs & garlic butter, pesto potatoes, garden salad, soy butter sauce, trout roe, chives

565 FOR 2

SWEETS & DESSERTS

CARAMELISED PINEAPPLE

Caramelized pineapple, coconut & almond cake, browned butter ice cream, chili

125

CRÈME BRÛLÉE

Crystallized dark chocolate, rhubarb and strawberry sorbet

95

SUMMER SMASH

Madeleine cake, browned butter sabayonne, puffed buckwheat, roasted nuts, apple sorbet, strawberries

125

ICE CREAM / SORBETS

Today's flavors

45/SCOOP

COFFEE CANDY

3 small sweets

60

TRUFFLE

Today's flavors

45

Allergies? Ask your waiter.



WINES

BASIC GLASS / BOTTLE

WHITE	LA VIEILLE FERME BLANC <i>Grenache Blanc/Vermentino, Rhône, France</i>	95/475
RED	LA VIEILLE FERME ROUGE <i>Grenache/Syrah, Rhône, France</i>	95/475

SOME EXTRA GLASS / BOTTLE

WHITE	VIÑA CARTIN ALBARIÑO <i>Bodegas Vina Cartin, Rias Baixas, Spain</i>	130/650
ROSÉ	HORGELUS ROSÉ <i>Domaine Horgelus, Côtes de Gascogne, France</i>	115/575
RED	LONG BARN <i>Pinot Noir, California, USA</i>	118/590

LETS GO CRAZY GLASS / BOTTLE

WHITE	KUMEU VILLAGE CHARDONNAY <i>Kumeu River Winery, Auckland, New Zealand</i>	160/790
RED	DADO CABERNET SAUVIGNON <i>Nica + Dado, California, USA</i>	140/690

MARCUS SAMUELSSON WINES

LENOX 125 SAUVIGNON BLANC 125/580 <i>Delicato Family, Monterey, California, USA</i>	LENOX 125 RED BLEND 125/580 <i>Cabernet Sauvignon, Merlot, Delicato Family, Lodi, California, USA</i>
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WINES BY THE BOTTLE

GROSSOT CHABLIS 750 <i>Chardonnay, Chablis, France</i>
HERMAN J. WEIMER 750 <i>Dry Riesling, New York State, USA</i>
MISTY COVE 630 <i>Sauvignon Blanc, Marlborough, New Zealand (ECO)</i>
POWERS 580 <i>Viognier, Washington State, USA</i>
OPP OTHER PEOPLE'S PINOT NOIR, MOUTON NOIR 685 <i>Pinot Noir, Oregon, USA</i>
W. GUSTAVSHOF CUVÉE JOMAX 675 <i>Spätburgunder, Rheinhessen, Germany (BIO)</i>
RENWOOD 820 <i>Zinfandel/Syrah, California, USA</i>
NOBLE VINES 337 575 <i>Cabernet Sauvignon, California, USA (S)</i>
POWERS 580 <i>Syrah, Washington State, USA</i>

BEER

CARLSBERG EXPORT 72
CARLSBERG HOF (ORG) 72
BROOKLYN LAGER 82
NYA CARNEGIE BRYGGERIET 84
GUEST TAP 84
BROOKLYN BROWN ALE 76
MIKKELLER AMERICAN DREAM (GLUTENFREE) 78
SOMERSBY (APPLE/PEAR) 74

SOFT DRINKS

TONIC / GINGER BEER / PINK GRAPE 35
PEPSI / PEPSI MAX / ZINGO / 7-UP 38
SPARKLING WATER 30



KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Our cocktails are created with a NO-WASTE philosophy. Clever teamwork, seasonal produce and No waste - just delicious food and drinks!

#CLEVERCOCKTAILS 🍸

CLASSIC COCKTAILS

MANHATTAN 5CL 146
Rye whiskey, sweet vermouth, bitters

DAIQUIRI
Rum, lime, sugar

MARTINEZ
Gin, sweet vermouth, maraschino

GIMLET
Gin, lime cordial

OLD FASHIONED
Bourbon, sugar, bitters

NOT SO CLASSIC COCKTAILS

THE G.O.A.T. 5CL 146
Passion fruit, milk, coconut, Haitian rum, gin, lime, hay

ITALIAN WALTZ
Verjus, vermouth, raspberries, soda

OROHENA
Mango, champagne, mezcal, lemon, tropical bitters, citrus ash

PIRATE KING
Pineapple, dark rum, amaro, oloroso sherry

HIDING IN TIVEDEN
Carrot, fennel, akavit, gentian liqueur, milk, lemon, clarified

SPARKLING

NV MERCIER BRUT 139/695
Mercier, Champagne, France

NV VEGA MEDIEN ORGANIC CAVA 98/485
Segura Viudas, Penedes, Spain