

SPECIALS

Group menu

KITCHEN & TABLE NORRMALM

Autumn menu for lager groups

Make your own menu!
Choose a starter, main and dessert

APPZ

HELLO PUMPKIN 115

Foamed pumpkin soup with vanilla, pumpkin dumpling, egg 63, pumpkin seeds

SCALLOP & BREAD 135

Terrine of scallop with snow crab, brioche bread, chili mayonnaise, pickled onion & carrot, shizo cress

MAK'S SLIDER 95

Slider with deep fried chicken, grilled pineapple, shredded iceberg lettuce, sriracha mayonnaise

MAINS

BACK TO THE ROOTS 215

Fried celeriac, beetroot gravy with mushroom & black currant, baked beets, lightly sweetened black currant, fried mushrooms, fried Jerusalem artichoke, celeriac puree

OH DEAR 295

Deer, pomme Anna, black currant gravy, truffle mayonnaise, pickled baby onions, fried mushroom

GONE FISHING 285

Salmon with lobster bisque, fennel crustite, vegetable mix with baked carrot, blanched romanesco and beans, blood grape, pickled chili

DESSERTS

CRÈME BRÛLÉE.....75

CHOCOLATE TRUFFLE.....45



KITCHEN & TABLE

BY MARCUS SAMUELSSON