

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

GREEN GARDEN EGG

Egg 63, malt crumble, celery, sansho pepper, onion gel, truffle pecorino

OH MY DUCK

Duck breast, baked leek, ramson, asaragus salad, burned bechamel

FEELING BLUE

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

FOOD PACKAGE 485

DRINK PACKAGE 260

SOME EXTRA

SAKAMOTO SALMON TATAKI

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

SUMMER COD

Baked cod, pickled lemon, spruce shoots, new potatoes, dill vinegar

PEAR PRESSURE

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

FOOD PACKAGE 515

DRINK PACKAGE 310

LET'S GO CRAZY

SPRING SCALLOP

Sugar salted scallop, tomato bouillon, artichoke, radish

BUTCHERS CUT STEAK FRITES

Grilled beef sirloin, smoked spring onion, summer cabbage herb jus, SOHO fries, warm berbere mayonnaise

BURNED DELIGHT

Vanilla custard, vanilla ice cream, oats crumble, lime, muscovado sugar

FOOD PACKAGE 565

DRINK PACKAGE 380



KITCHEN & TABLE

BY MARCUS SAMUELSSON



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