



SNACKS & APPETIZERS

DAILY STARTER	135
<i>Utvalg av tilgjengelige lokale råvarer, spør oss!</i> <i>Selection of available local commodities, ask us!</i>	
HELLO DEERY (1,2,3,6,12)	125
<i>Hjortepostei, hasselnøtter, trøffelpulver, tunfisk- og ansjosmajones, tyttebærgelé, grillet surdeigsbrød</i> <i>Deer terrine, hazelnuts, truffle powder, tuna- and anchovy mayonnaise, cranberry gelo, grilled sourdough bread</i>	
FUN-GI SOUP (1,2)	110
<i>Kremet soppuppe, grillet surdeigsbrød, smør</i> <i>Creamy mushroom soup, grilled sourdough bread, butter</i>	

SIDES

HOT STUFF

SOHO FRIES (2,10)	60
<i>140g Pommes frites, parmesan, urter</i> <i>140g Potato fries, parmesan, herbs</i>	
SWEET POTATO FRIES (2,10)	70
<i>140g Pommes frites av søtpotet, parmesan, urter</i> <i>140g Sweet potato fries, parmesan, herbs</i>	
MIDTOWN MUSHROOMS (2)	40
<i>Sautert sopp</i> <i>Sautéed mushrooms</i>	
SAUCY RED OR SPICY (1,2)	40
<i>Rødvin- eller Peppersaus</i> <i>Red wine sauce or Pepper sauce</i>	

COLD STUFF

SIMPLE SALAD (10)	50
<i>Mikssalat, kål, vinaigrette</i> <i>Mixed leaves, cabbage, vinaigrette</i>	
CONDIMENTS (2,3)	25
<i>Aioli, Majones eller Hvitløksdipp</i> <i>Aioli, Mayonnaise or Garlic dip</i>	
BREAD (1)	15
<i>Surdeigsbrød</i> <i>Sourdough bread</i>	



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MAINS



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF SIDE FROM THE GRILL

CHIMMILICIOUS

Chimichurri rotgrønnsaker, grønnkål salat, sitrusdressing, grønnsakschips
Chimichurri root vegetables, green kale salad, citrus dressing, vegetable chips

+ 150G JACOB'S CHICKEN (2,4)	235
+ 150G BLACKENED GARLIC COD (4)	255
+ 150G TENDERLOIN (13)	345

LOCAL SPECIALS

CHARLIE'S FISH (1,2,4)	285
<i>Sesongens fisk, pesto med grønne urter, svarte belugalinser med sitron, brødsmluler, tørket tomat- og paprikasaus</i> <i>Fish of the season, green herb pesto, black beluga lentils with lemon, breadcrumbs, dried tomato- and capsicum sauce</i>	
KING OF THE NORTH (2,13)	375
<i>180g Reinsdyrs indrefilet fra Kvaløya, løkkompott, tyttebærchutney, fløtepoteter med ost, urter</i> <i>180g Reindeer tenderloin filé from Kvaløya, onion compoté, cranberry chutney, creamed potatoes, herbs</i>	

K&T CLASSICS

K&T KIMCHI BURGER (1,2,3,10,13)	255
<i>160g storfekjøtt, cheddar, bacon, kimchi, rødløkkompott, trøffelmajo, fries</i> <i>160g beef, cheddar, bacon, kimchi, red onion compote, truffle mayo, fries</i>	
BUTCHER'S CUT (2,13)	375
<i>200g Entrecôte, peppersaus, potetmos med vårløk, Simple salad</i> <i>200g Rib Eye, peppersauce, spring onion and potato mash, Simple salad</i>	

TO SHARE MAINS

2-PERSON SERVINGS

TRAVEL TO MOROCCO (1,9,13)

Langtidsstekt lam, grønnsaker, marokkanske krydder, couscous, brød
Slow cooked lamb, vegetables, moroccan spices, couscous, flatbread

525

SWEETS & DESSERTS

SINFUL APPLE (1,2,3)

Eplekake med krem
Apple pie with cream

95

BROOKLYN BRIDGE (1,2,3)

Brownie med ingefær, iskrem med mynte, bær
Ginger brownie, mint ice cream, berries

95

CHEF'S SHARING DESSERT (1,2,3)

La kokkene overraske, deles med flere
Let the chefs surprise you, sharing with others

100PP

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1. Gluten 2. Laktose 3. Egg 4. Fisk 5. Skalldyr 6. Nøtter 7. Peanøtter 8. Soya
9. Selleri 10. Sennep 11. Sesam 12. Sulfitter
13. Lupiner 14. Skjell og Bløtdyr



WINES

BASIC		GLASS /BOTTLE
WHITE	STOWELLS PINOT GRIGIO <i>Veneto, ITALY, 2016</i>	95/425
RED	RADIO BOCA TEMPRANILLO <i>Valencia, SPAIN, 2016</i>	95/425

SOME EXTRA		GLASS /BOTTLE
WHITE	RABL GRÜNER VELTINER <i>Kamptal, AUSTRIA, 2015</i>	110/545
ROSÉ	RABL ZWEIGELT ROSÉ <i>Kamptal, AUSTRIA, 2015</i>	110/545
RED	GABRIEL MEFFRE, CÔTE DU RHONE PRESTIGE <i>Rhône, FRANCE, 2015</i>	110/545

LETS GO CRAZY		GLASS /BOTTLE
WHITE	L. MOREAU CHABLIS <i>Burgundy, FRANCE, 2015</i>	130/645
RED	BANFI CENTINE ROSSO <i>Tuscany, ITALY, 2014</i>	130/645

MARCUS SAMUELSSON WINES

LENOX 125 RED BLEND 640 Cabernet Sauvignon, Merlot Lodi, California, USA, 2013

LENOX 125 SAUVIGNON BLANC 640 Monterey, California, USA, 2013

BEERS & CIDERS

RINGNES 0,5L DRAFT 4,5% <i>Norway's biggest brewery</i>	95
BROOKLYN LAGER 0,5L DRAFT 5,2% <i>New York style beer</i>	105
CARLSBERG 0,33L BOTTLE 4,5% <i>Pilsner; Danish classic</i>	85
CORONA 0,33L BOTTLE 4,5% <i>Pale lager, Mexican classic</i>	89
BROOKLYN BROWN 0,33L BOTTLE 5,6% <i>New York style beer</i>	105
BROOKLYN EIPA 0,33L BOTTLE 6,9% <i>New York style beer</i>	105

GRAFF BRYGGHUS - 0,33L BOTTLES
Graff is a local craft brewery in Tromsø, run by the two ambitious friends Martin and Maruis

GRAFF; PORTLAND PALE ALE 4,7% <i>American ale with a hint of citrus and caramel. All-round beer alone or with food</i>	110
GRAFF; RED HEAD RED ALE 6,0% <i>American ale with six different malts, balanced with hops. Perfect alongside meats</i>	120
GRAFF; STILLE HAV IPA 6,8% <i>A well rounded American IPA that challenge your tastebuds, but is never overwhelming</i>	120
GRAFF; REFORMATOR 8,8% <i>A powerfull German Lager that can accompany or be taken alone as dessert</i>	130

MACK BRYGGERI - 0,33L BOTTLES
Founded in Tromsø in 1877. They later moved their main brewery to Nordkjølsbotn in 2012

MACK; PILSNER 4,5% <i>Pilsner</i>	89
MACK; HAAKON 4,5% <i>A little in between</i>	89
MACK; BAYER 4,5% <i>Bayer</i>	89
MACK; CIDER <i>Raspberry and Peach or Pear</i>	89

SOFT DRINKS

FRUIT JUICES	49	NON ALCOHOLIC BEER	61
COCA COLA, ZERO, FANTA, SPRITE	49	NON ALCOHOLIC WINE	65
BONAQUA SPARKLING	49		

COCKTAILS & BUBBLES

SPARKLING

CASTELLBLANCH EXTRA BRUT <i>Catalonia, Spania</i>	GLASS 87 / BOTTLE 475
ANNA SPINATO PROSECCO <i>Veneto, Italia</i>	GLASS 95 / BOTTLE 550
NICOLAS FEUILLATTE BRUT <i>Champagne, Frankrike</i>	895
LANSON LABEL ROSE BRUT <i>Champagne, Frankrike</i>	950
LANSON GREEN LABEL, ORGANIC BRUT <i>Champagne, Frankrike</i>	995

CLASSIC COCKTAILS

COSMOPOLITAN <i>Grey goose vodka, cointreau, cranberry juice, lime</i>	125
WHISKEY SOUR <i>Four roses bourbon, lemon, angostura bitters, sugar</i>	
DARK N'STORMY <i>Bacardi carta negra, ginger ale, lime</i>	
OLD FASHIONED <i>Makers mark, orange, bitters, sugar, soda</i>	
VODKATINI <i>Grey goose vodka, noilly prat, lemonzest,</i>	

NOT SO CLASSIC COCKTAILS

THE LEFTOVER COCKTAIL <i>Tequila, flat beer, fruits, apricot, chopping board cordial</i>	125
ST. GERMAIN N'SODA <i>St. Germain, soda, cava</i>	
GIN IT TONIC <i>Bombay gin, martini riserva rubino, fentimans tonic, star anise</i>	
SEABREEZE <i>Grey goose vodka, cranberry juice, fresh grape juice</i>	
PORNSTAR MARTINI <i>Vanilla vodka, passoa, passion fruit, lemon, cava</i>	



KITCHEN & TABLE

BY MARCUS SAMUELSSON