

## SNACKS & APPETIZERS

<b>CROQUETTE</b> .....	95
<i>Krokett på bräserverad oxsvans, grillad citronmajonnäs</i>	
<b>TOMATO TOMATO</b> 🌱 .....	95
<i>Variation på tomater från Viken, rökt getost, krispig grönkål</i>	
<b>CRACKLING</b> .....	80
<i>Puffat svål, vinägermajonnäs, surkål</i>	
<b>UPPER EAST SIDE CHARCUTERIE &amp; CHEESE</b> .....	160
<i>Lokala charkuterier, ost, pickles, grillat surdegsbröd</i>	
<b>COD OF DUTY</b> .....	155
<i>Saltad torsk, svampar från Hällestad, wasabi, citron, koriander</i>	
<b>BEEF TARTAR</b> .....	165
<i>Tartar på biff, grillad grädde, kålrabbi, sardeller, gräslöksolja</i>	
<b>MUSCLES FROM BRUSSELS</b> 🌱 .....	125
<i>Brysselkål, gravad äggula, surdeg, brynt smör</i>	
<b>NEW POTATO ON THE BLOCK</b> .....	160
<i>Potatis, rökt crème fraiche, sikrom, torkad lök, smörgåskrasse</i>	

## SIDES

<b>MUSHROOMS</b> 🌱 .....	80
<i>Ragu på svampar från Hällestad, hyvlad parmesanost</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, comtè, parmesan</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

# MAINS



## URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF PROTEIN

### BROTH TO YOU 🌱

*Nudlar, lättrokt buljong, lättbakat ägg, blomkålskimchi, rädisor, groddar, svamp*

### BEETS BY KT 🌱

*Långtidsbakad rödbeta, nyponros, vattenkrasse, smöremulsion*

### SAVAGE CABBAGE 🌱

*Smörkokt savoykål, kålrotpuré, grillad kålrabbi, citron, picklad rödlök*

+ SOJA & MIRIN GLACERAD TOFU 🌱 .....	245:- / 140G, 225:- / 70G
+ SOTAD KUMMEL .....	285:- / 140G, 250:- / 70G
+ GRILLAD SZECHUAN RYGGBIFF .....	305:- / 140G, 265 :- / 70G

## LOCAL SPECIALS

<b>WHAT'S THE HAKE</b> .....	280
<i>Bakad kummel, karamelliserad blomkålspuré, rostad buljong, rödkål</i>	
<b>THIS LITTLE PIGGY</b> .....	265
<i>Variation på skånsk rapsgris, citrongräs, saltbakad rotselleri, broccoli, sötsur löksky</i>	

## K&T CLASSIC

<b>BUTCHER'S CUT STEAK FRITES</b> .....	310
<i>Helgrillad ryggbiff, säsongens grönsaker, SOHO fries, smörad sky, varm berberemajonnäs</i>	

## MAINS TO SHARE

FOR TWO

### 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

### ETON MESS

*Maräng, grädde, vispad crème fraiche, tonkaböna, säsongens frukt och bär*

125

### RHUBARB MADNESS

*Inkokt rabarber, rabarbersorbet, mandelkrisp, bränt socker*

130

### FLAMINGO ON ICE

*Soppa på vitchoklad, kärnmjölk, rödbetsglass, citronmeliss*

135

### YOUR CHOICE OF CHEESE

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

65 SEK/BIT ELLER 165 SEK / 4 BITAR

### SMALL PIECE OF HEAVEN

*Chokladpralin*

35 SEK/BIT

Allergies? Ask your waiter.



# WINES

## BASIC GLASS / BOTTLE

<b>WHITE</b>	<b>FEAUO ARANCIO</b> <i>Grillo, Sicily ITALY</i>	<b>85/425</b>
<b>RED</b>	<b>FIER COMTE CUVÉE RÉSERVE</b> <i>Grenache, Syrah, Rhône, FRANCE</i>	<b>85/425</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>JE SUIS Á BOIRE</b> <i>Malbec, Sud-Ouest FRANCE</i>	<b>96/480</b>

## LET'S GO CRAZY GLASS / BOTTLE

<b>WHITE</b>	<b>PETIT CHABLIS DOM. LAVANTUERAUX</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 126/630

### A.J. ADAM TROCKEN 118/590

### CASTEL FIRMIAN RESERVA 105/525

### SOAVE CLASSICO CAMPO VOLCANO 130/650

### OVUM BIG SALT 139/695

### RED 119/595

### DEGANI VALPOLICELLA CLASSICO 105/525

### LONE BIRCH CABERNET SAUVIGNON 126/630

### OTHER PEOPLE'S PINOT 126/630

### RIVETTOLANGHENE BBIOLO 139/695

### SPARKLING 85/455

### MERCIER BRUT 125/685

### BEER

### SOFT DRINKS

BROOKLYN LAGER DRAFT.....69	APPLE MUST FROM SKÅNE.....39
CARLSBERG HOF DRAFT.....59	RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP ZINGO.....35
STAROPRAMEN DRAFT.....69	BUNDABERG GINGER BEER.....59
MALMHATTAN PALE ALE.....79	ALCOHOL FREE COCKTAIL.....65
CARLSBERG EXPORT.....67	BARRELS& DRUMS ALCOHOL FREE WINE.....49
FINN IPA.....84	CARLSBERG NON ALCOHOLIC.....40
FINN WHEAT BLANC.....79	LUNDABRYGGERIETS LIGHT BEER.....49
REMMARLÖV FENTON SESSION IPA.....79	
REMMARLÖV SWEET HOOF MILK STOUT.....86	
SOMMERSBY DOUBLE PRESS.....67	
CELIA GLUTEN FREE LAGER.....65	



# 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 🌱

## CLASSICS

### MINT JULEP

Buffalo Trace Bourbon, mint, sugar

### FRENCH 75 🌱

Gin, lemon, citrus cordial, sparkling wine

### OLD FASHIONED

Bourbon, angostura bitters, sugar

### NEW YORK SOUR 🌱

Bourbon, lemon, sugar, agua faba\*, red wine

### MANHATTAN

Rye, red vermouth, angostura bitters

## NOT SO CLASSIC COCKTAILS 135

### CHERRY BOMB 🌱

Pisco, cherry liqueur, marasca syrup, aquafaba\* lemon, sugar

### WHISKEY BUSINESS

Buffalo Trace Bourbon, amaretto, laphroaig, lemon, orgeat, aquafaba\*

### APHRODISIAC 🌱

Limoncello, elderflower, lemon, creole bitters, cava

### CARNIVAL

Gin, lemon, violette, watermelon, sugar

### ANY LAST WORDS

Gin, apricot, green chartreuse, lime, pineapple, sugar, basil

### THE BARRY MANILOW

White rum, amaretto, lime, coconut, cream (vegan oat-based), pineapple

### THANKS-A-LATTE

Mackmyra single malt, cointreau, espresso, cinnamon, maple syrup, orange bitters

### EIFFEL 65 🌱

Gin, blue curacao, lemon, sugar, aquafaba\*, lavender bitter, tonic

### OH BEER!

Aperol, limoncello, amaro montenegro, lemon, citrus cordial, brooklyn lager

\*contains legumes