

WINES

BASIC

GLASS/BOTTLE

WHITE

DA LUCA PINOT GRIGIO 97/455
Sicily, Italy 2018

RED

DA LUCA NERO D' AVOLA 97/455
Sicily, Italy 2018

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

YEALANDS LAND MADE 106/525
Sauvignon Blanc, Marlborough, New Zealand 2017

RED

FONTANAFREDDA BRICCOTONDO
BARBERA 122/595
Piemonte, ITALY 2017

ROSÈ

RABL ZWEIGELT ROSÈ 106/525
Niederosterreich, Austria 2017

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

CHABLIS PIERRE PONELLE 645
Chablis, France 2017

RED

OLLIEUX ROMANIS CORBIERES 865
Languedoc-Roussillon, France 2016

BEER AND SODA

KRONENBOURG 1664 BLANC 0,25L/0,5L 69/114

RINGNES FATØL 0,5L/0,6L 98/111

CARLSBERG/CORONA 0,3L/0,35L 84

BULMERS DRY CIDER 0,57L 121

BROOKLYN EIPA 107

BROOKLYN LAGER 0,33L 101

NØGNE Ø, BLONDE 0,33L 130

7FJELL, MON PLAISIR 0,33L 117

EDEL APPLE JUICE 48/119

COCA COLA/ZERO 0,3L 48

FANTA/SPRITE 0,3L 48

BONAQUA 0,3L 48

CARLSBERG NON ALCOHOLIC 57

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 (V)

CLASSIC COCKTAILS

4 CL 134

NEW YORK SOUR

Bourbon, lemon, orange bitters, sugar, egg white, red wine (1a, 1b, 3, 10)

COSMOPOLITAN

Lemon vodka, cointreau, cranberry juice, lemon

PISCO SOUR

Pisco, lime, sugar, egg white, angostura bitters (3)

NOT SO CLASSIC COCKTAILS

4 CL 134

SUB SMASH (V)

Aquavit, sweet potato & fennel cordial, lime, 1664 blanc, black sesame seeds (1a, 9)

MILK & COOKIES (V)

Vodka, chopping board cordial, lemon, milk, cookies (1a, 6)

LORD NELSON

Bacardi 8, chai syrup, lime, egg, cranberry, cinnamon (3)

SPARKLING

GLASS/BOTTLE

CAVA CASTELLBLANCH, EXTRA BRUT 92/455
Catalunya, Spain

PROSECCO, ANNA SPINATO, BRUT 97/495
Veneto, Italy

CHAMPAGNE, ALEXANDER BONNET 735
Champagne, France



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

CURED LAMB CROQUETTES 95

Breaded and deep-fried cured lamb croquettes with chipotle mayo 1a, 3, 8, 10

CRISPY 'N SALTY 65

Tasty rice chips with lemon mayonnaise 3, 8

MEATPACKING PLATTER 185

Local cheese from Myrdal and cured meats homemade jam, marinated olives and grilled bread 1a, 6

APPETIZERS

"FISH TAQUITOS" 155

Tempura deep-fried white fish served with coleslaw crudite and mayonnaise 1a,3,4,8

BEEF TATAKI 155

Carpaccio of beef with onion marmalade and citrus marinated endive 1a,5

TARTE FLAMBE 145

Grilled thin pizza base topped with creme fraiche, caramelized onion and serrano with parmesan

CARE TO SHARE?

MAIN COURSES

GRILLED BUTCHERS CUT 345

180g grilled matured entrecote with sautéed mushrooms, brussels sprouts and creamy mushrooms with berbere and Soho fries 6, 10

SKREI PÅ DEG 295

Poached skrei with butter fried pak choi, lentil cassoulet, sourdough crisp and charcoal grilled fish sauce with herbal oil 1a,4,6,10

PLUKKFISK 245

Potato cream with flaked white fish, crispy bacon and leeks served with flat bread 1a,4,6

CLASSIC BURGER - VEGGIE OR NOT 285

Choose between beef or veggie burger with bacon, cheddar, tomato, salad and Soho fries 1a,3,6,8



URBAN GARDEN

our green main courses created from seasonal vegetables with your choice of protein

SQUASH GARDEN 265

Squash filled with seasonal vegetables, micro greens, squash cream and ginger crumble 1a, 9

POACHED SKREI 265

6

GRILLED ENTRECÔTE 160GR 295

6

PAN FRIED BEAN STEAK 235

SIDES

VEGGIES 55

Today's vegetables

FANCY FRIES 65

Pommes frites with parmesan 6

GREEN GARDEN SALAD 55

Green salad with vinaigrette

1. Gluten 1a. Wheat 1b. Rye 1c. Barley 1d. Oat 1e. Spelt 1f. Kamut
2. Shellfish 3. Eggs 4. Fish 5. Soy 6. Milk 7. Cellery 8. Mustard 9. Sesame 10. Sulphites 11. Molluscs 12. Lupin 13. Nuts 13a. Peanuts 13b. Almonds 13c. Hazelnuts 13d. Cashewnuts 13e. Pistachionuts

SWEETS & DESSERTS

CHOCOLATE FONDANT 155

Chocolate fondant with caramel. Raspberry sorbet and marinated berries 1A,3,6

ICE COLD 95

Today's ice cream and sorbet - please ask your waiter 1a,6,3

JUST A LITTLE SOMETHING 85

3 sweet bites 3, 6, 13c, 13e



#KITCHENANDTABLE @KITCHENANDTABLE