

MENU

Start or finish with a cocktail.....5cl 135:-

APERITIF

FRENCH 75

Gin, lemon, citrus cordial, sparkling wine

GIMLET

Gin, citrus cordial, dill oil, lime juice

RHUBARBRA STREISAND

Lillet, martini bianco, rhubarb shrub, soda

AFTER DINNER

COAL MINE

O.P Andersson, licorice syrup, lemon juice, basil leaves, Aquafaba, pinch of salt*

ROB ROY

Mack by Mackmyra, martini rubino, orange bitters, BSP maraschino syrup

ESPRESSO MARTINI

Vodka, kahlua, espresso, sugar syrup

BASIC

SMOKED TOFU CEVICHE

Rökt tofu,, sotad rotselleri, gräart, koriander, chili

Smoked tofu, blackened celeriac, peas, koriander, chili

POINT CABBAGE STEAK

Helbakad spetskål, misoglace, rostad sesam, morotspuré

Miso glace, roasted sesam, carrot puree, 140g tofu

BIG APPLE

Äppelsorbet, pistagenötter, choklad, jordärtskocka

Appel sorbet, pistachio, chocolate, jersusalem artichoke

FOOD PACKAGE485

DRINK PACKAGE295

SOME EXTRA

SMOKEY SHRIMPS

Rökta rökor, saffrans aioli, krispigt bröd

Smoked shrimps, saffron aioli, crispy bread

BAKED PORK BELLY

Bakad fläskside, ölkokt lök, fläsksvål, n'duja sky

Baked pork belly, onion cooked in beer, pork rind, n'duja jus

COCONUT SORBET

Kokossorbet, mörk rom, mango consomme, passionfrukt, glasnudlar

Dark rum, mango consomme, passionfruit, glas noodles

FOOD PACKAGE 540

DRINK PACKAGE335

LET'S GO CRAZY

SCALLOPS

Pilgrims mussla, sandefford, rom, dill, pomme pinn, bränd gurka

Scallops, sandefford, roe, dill, pomme pinn, burnt cucumber

BUTCHER'S CUT

Slaktarens val av nötkött, svenska säsonggrönsaker, rökt sky, SOHO fries
The butchers choice of beef, swedish seasonal vegetables, smoked jus, SOHO fries

BLOOD ORANGE

Blodapelsin, chokladsorbet, citrus, saffran, chili, hallon

Blood orange, chocolate sorbet, citrus, saffran, chili, hallon

FOOD PACKAGE545

DRINK PACKAGE395



KITCHEN & TABLE

BY MARCUS SAMUELSSON



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