

WINES

BASIC

GLASS/BOTTLE

WHITE

RUIDA DOMO CHARDONNAY105/465
Chardonnay, Colombar, Muscat, California, USA

RED

RUIDA DOMO CABERNET105/ 465
Cabernet Sauvignon, Ruby Cabernet Sauvignon, Malbec, California, USA

SOME EXTRA

GLASS/BOTTLE

WHITE

THE BUTCHER WHITE CUVÉE140/625
Grüner Veltliner, Reising, Sauvignon blanc, Hans Schwarz, Burgenland, Austria

RED

THE BUTCHER PINOT NOIR145/650
Pinot Noir, Hans Schwarz, Burgenland, Austria

ROSÉ

ROSÉ VOM ZWEIGELT135/585
Zweigelt, Jurtschitsch, Austria

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

KUMEU VILLAGE CHARDONNAY150/655
Chardonnay, Kumeu River, Auckland, New Zealand

RED

POGGIO TEO CHIANTI CLASSICO160/725
Sangiovese, Picchini, Tuscany, Italy

For further selection of glass wines see our full wine list!

BEER

CARLSBERG EXPORT	74
BROOKLYN DEFENDER IPA	98
ERIKSBERG KARAKTÄR	74
KRONENBOURG BLANC	88
CARLSBERG HOF ORGANIC	69
BROOKLYN EAST INDIA IPA	98
CELIA ORGANIC "GLUTEN FREE"	75
GRIMBERGEN BLONDE	95
NYA CARNEGIE KELLERBIER	98
ERDINGER WEISSBEER HEFE	98
SOMERSBY CIDER APPLE ECO	69
CARLSBERG NON ALCOHOLIC	41
BROOKLYN SPECIAL EFFECT	60

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



CLASSIC COCKTAILS

5CL 144

MANHATTAN

Jim Beam Rye, Punt É Mes, Soda

MILANO TURINO

Campari, Punt É Mes, Soda

TOMMYS MARGARITA

Ocho Blanco Tequila, Agave Syrup, Lime

NOT SO CLASSIC COCKTAILS

CLARIFIED MOJITO 144

Bacardi Carta Blanca, Lime, Sugar, Mint

JACKIE ONASSIS 158

Hernö Gin, Grape, Champagne

CHRISTOPHER STREET 144

Aperol, Merlet Apricot, Rhubarb, Grape

SPARKLING

GLASS/BOTTLE

SEGURA VIUDAS	105/545
<i>Cava, Vega Medien, Spain</i>	
NV MERCIER BRUT	145/845
<i>Champagne, France</i>	
NV MOËT & CHANDON	1045
<i>Champagne, France</i>	



KITCHEN & TABLE

BY MARCUS SAMUELSSON

APPETIZERS

CHARCUTERIE MAISON 145

Chef's choice of tonight's charcuterie & cheese, served with olives, grilled bread & pesto

TOKYO BEEF TARTAR..... 155

Black Angus beef, kimchi mayo, edamame, sesame, rice pape

KING OYSTER TARTAR..... 125

Soy baked King Oyster mushroom, kimchi mayo, edamame, sesame, rice paper

CEVICHE TIGRE155

Yellowfin Tuna MSC, roasted celeriac, "leche de tigre", soya-marinated peas, coriander, radish, chulpe corn, sesam

URBAN GARDEN



Our seasonal green main courses served with a side. Only main, without side - 185

POINT CABBAGE STEAK & MISO CARROT

Miso & tahini roasted point cabbage, miso roasted carrot, hazelnuts, carrot purée

HOME MADE FALAFEL230

The Local Menu!

Enjoy our favorite flavours, served for the whole table.

CHARCUTERIE MAISON & CEVICHE TIGRE

Tonight's charcuterie & cheese with trimmings / Yellowfin Tuna MSC, "leche de tigre", soya-marinated peas, coriander, chulpe corn, sesam

MIXED GRILL

Chef's choice of meat, grilled chicken, chorizo, truffle mayo, garden salad, chili cream, veggies, red wine sauce, fries

APPLE TREAT

Caramelised apple, spring roll, rosemary, yoghurt ice cream, caramel

500 P/P

MAIN COURSES

LOCAL SPECIALS

SPICY FISH POT.....295

Scallops, tuna, trout MSC, coconut, curry, pak choi, root veggies, coriander mayo, fried rice paper

L'ENTRECÔTE 275

Grilled veal entrecôte, spinach, cauliflower, chimichurri, oyster mushrooms, truffle butter, potato terrin

THE DUCK.....265

Confit duck, apple salsa, sudachi, fried walnuts, roasted carrot, sweet potato puré

K&T CLASSICS

CLASSIC BURGER - VEGGIE OR NOT 195

Choose between beef or green burger. Caramelised onion, bacon, cheddar, truffle mayo, mustard, fried onion, fries

BUTCHER'S CUT 335

Aged beef, tomato salad, bella verde, bearnaise sauce, fries

CAESARSALAD 195

Grilled chicken & bacon or ACS shrimps, caesar dressing, parmesan, crouton

TO SHARE

MIXED GRILL (MIN 2P).....325

Chef's choice of meat, hoisin baked chicken, chorizo, truffle mayo, garden salad, chili cream, veggies, red wine sauce, fries

SWEETS & DESSERTS

APPLE TREAT 110

Caramelised apple, spring roll, rosemary, yoghurt ice cream, caramel

CHOCOLATE & BERRY.....105

Baked Manjari chocolate, mocca cream, almond, berries



#KITCHENANDTABLE

@KITCHENANDTABLE



Allergies? Ask your waiter.