

MENU

Start or finish with a cocktail.....5cl 139:-

APERITIF

FRENCH 75

Gin, lemon, citrus cordial, sparkling wine

GUAVA-JAVA

Italicus, guava puré, lemon, cava

RHUBARBRA STREISAND

Lillet, martini bianco, rhubarb shrub, soda

AFTER DINNER

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

GNOCCHI

Saltbakad långbeta, råmarinerad endive och sparris, kokoskum med örter, 140g tofu

Salt-baked long beets, raw marinated endive and asparagus, coconut foam with herbs, 140g tofu

BLOOD ORANGE

Blodapelsin, chokladsorbet, citrus, saffran, chili, hallon

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

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

BLOOD ORANGE

Blodapelsin, chokladsorbet, citrus, saffran, chili, hallon

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

FOOD PACKAGE 540

DRINK PACKAGE335

LET'S GO CRAZY

TARTAR

Tartar på biff, rädisor, kapris, äggula, senap, lök

Beef tartar, beets, egg yolk, mustard, onion, capers

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.