

# WINES

## BASIC

GLASS/BOTTLE

### WHITE

HARDYS NOTTAGE HILL CHARDONNAY ..... 113/565  
*Chardonnay, South AUSTRALIA (10)*

### RED

ALLEGRI VALPOLICELLA ..... 113/565  
*Corvina, Rondinella, Allegrini, ITALY, 2016 (10)*

## SOMETHING EXTRA

GLASS/BOTTLE

### WHITE

PORCUPINE RIDGE SAUVIGNON BLANC ..... 119/595  
*Sauvignon Blanc, Western Cape, SOUTH-AFRICA, 2015 (10)*

### RED

CÔTES DU RHÔNE PRESTIGE ST VINCENT ..... 119/595  
*Grenache, Syrah, Cinsault, FRANCE (10)*

### ROSÉ

MUD HOUSE SAUVIGNON BLANC ROSÉ ..... 119/595  
*Sauvignon Blanc, Pinot Noir, Riesling, NEW ZEALAND (10)*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

LOUIS MOREAU CHABLIS ..... 140/699  
*Chardonnay, Burgundy, FRANCE (10)*

### RED

NOBLES VINES 667 PINOT NOIR 2014 ..... 140/699  
*Pinot Noir, Nobles Vines, California, USA (10)*

## BEER AND SODA

CARLSBERG DRAFT 0,4 (1A) .....	95
CARLSBERG DRAFT 0,6 (1A) .....	109
BROOKLYN DRAFT 0,4 .....	105
BROOKLYN DRAFT 0,6 .....	125
KRONEBOURG BLANC 1664 DRAFT 0,4 .....	105
KRONEBOURG BLANC 1664 DRAFT 0,6 .....	115
LERVIG BTL .....	from 85
CORONA .....	99
GUINNESS STOUT .....	120
HOUSE LEMONADE .....	50
BRUS .....	49
FRESH ORANGE JUICE .....	65
ORGANIC JUICE 0,3 .....	62
RED BULL .....	69

# 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 (Y)

## CLASSIC COCKTAILS

135

### REVERS MANHATTAN MULE

*Maker's Mark Bourbon, Vermouth, angostura bitters, maraschino (10)*

### PIRAT OLD FASHIONED

*Aged rum, angostura bitters, sugar*

### HONEY-KISSED COSMOPOLITAN (Y)

*Vodka, cranberry juice, honey, rosemary, lime*

## NOT SO CLASSIC COCKTAILS

135

### HANKY PANKY

*Gin, Vermouth, Fernet Branca (10)*

### MONKEY GLAND

*Gin, Absinthe, Orange juice, Grenadine (10)*

### NIGHT MOVES

*Aquavit, Chambord, Cointrau, lemon juice, sugar (10)*

## SPARKLING

GLASS/BOTTLE

NICOLAS FEUILLATTE BRUT ..... 150/750  
*Champagne, FRANCE (10)*

LÉONCE BOCQUET CRÉMANT DE  
BOURGOGNE BRUT ..... 120/599  
*Chardonnay, Aligoté, Pinot Noir, Gamaç, FRANCE (10)*

DA LUCA PROSECCO ..... 105/525  
*Sicily, ITALY (10)*



KITCHEN & TABLE

BY MARCUS SAMUELSSON

# K&T GRILL

## Menu

### SNACKS

Give your meal an extra bite!

<b>CRISPY KING PRAWNS</b> .....	<b>125</b>
<i>3 Crispy king prawns with chilli mayo (1, 2, 3, 8, 10)</i>	
<b>BUFFALO CHICKEN WINGS</b> .....	<b>125</b>
<i>5 Buffalo chicken wings with cayenne pepper hot sauce (9)</i>	
<b>DIRTY FRIES</b> .....	<b>90</b>
<i>Pommes Frites with jalapenos, bacon, cheddar cheese &amp; chilli mayo (3, 6)</i>	

### APPETIZERS

<b>CAPRESE</b> .....	<b>165</b>
<i>Tomato &amp; mozzarella with arugula salad dressed with basil pesto and roasted pine nuts (6, 10, 13d)</i>	
<b>THAI RED CURRY SOUP</b> .....	<b>165</b>
<i>Spicy thai soup with king prawns, coriander and peanuts (4, 11, 13b)</i>	

### SIDES

<b>SEASONAL VEGETABLE BOWL</b> 🌱 .....	<b>65</b>
<b>COLESLAW</b> (3, 8, 10) 🌱 .....	<b>45</b>
<b>ROASTED MUSHROOMS</b> 🌱 .....	<b>55</b>
<b>ONION RINGS</b> 🌱 .....	<b>45</b>
<b>SOHO FRIES</b> 🌱 .....	<b>55</b>
<i>Our fries are garnished with parmesan and chives (6)</i>	
<b>SOHO SWEET POTATO FRIES</b> 🌱 .....	<b>55</b>
<i>Our fries are garnished with parmesan and chives (6)</i>	

Allergies? Make sure to inform your waiter.

1. Gluten 1a. Wheat 1b. Rug 1c. Barley 1d. Oats 1e. Spelt  
 1f. Cross-wheat 2. Shellfish 3. Eggs 4. Fish 5. Soy 6. Milk  
 7. Celery 8. Mustard 9. Sesame 10. Sulfite 11. Mollusca  
 12. Lupine 13. Nuts 13a. Peanuts 13b. Almonds  
 13c. Hazelnuts 13d. Cashew nuts 13e. Pistachios  
 13d. Pecan nuts

### MAIN COURSES

<b>K&amp;T BURGER/VEGGIE BURGER</b> .....	<b>230</b>
<i>200g of ground brisket and short rib topped with cheddar cheese, bacon, and coleslaw on brioche bread. Fries or sweet fries on the side (1, 3, 6, 8, 10)</i>	
<b>GRILLED CHICKEN CAESAR SALAT</b> .....	<b>230</b>
<i>Grilled chicken breast, bacon, fried egg, tomatoes, croutons and romaine lettuce (1, 3, 4, 6, 8)</i>	
<b>ENTRECÔTE</b> .....	<b>395</b>
<i>200g entrecotè steak, garlic butter, asparagus, broccoli served with pepper sauce served &amp; fries (6, 7, 8, 10)</i>	
<b>GRILLED PORK</b> .....	<b>295</b>
<i>Grilled pork chop served with potato salad, corn on the cob with wild garlic and pepper sauce(6, 7, 8, 10)</i>	
<b>K&amp;T KEBAB</b> .....	<b>325</b>
<i>Grilled skewer of beef, pork and chicken served with naan bread, salad, garlic dressing, chilli sauce and fries (1, 6, 9, 10)</i>	
<b>TORTELLINI</b> .....	<b>265</b>
<i>Tortellini filled with spinach and ricotta cheese, local cherry tomatoes, basil pesto and topped with grilled chicken (1, 3, 6, 13) <b>Can be made vegetarian on request.</b></i>	
<b>STERLING HALIBUT</b> .....	<b>325</b>
<i>Grilled Sterling halibut from Hjelmeland, mussel and ramson beurre blanc, asparagus and grilled zucchini spring potatoes (4, 6, 7, 8, 10)</i>	

### SWEETS & DESSERTS

<b>STRAWBERRIES</b> .....	<b>140</b>
<i>Strawberries with vanilla ice cream and chocolate sauce (6, 13c)</i>	
<b>CHOCOLATE FONDANT</b> .....	<b>150</b>
<i>Warm chocolate fondant served with vanilla ice cream (1, 3, 6, 13c)</i>	
<b>CREME BRULEE</b> .....	<b>145</b>
<i>Creme Brulee raspberry sorbet and berries (3, 6)</i>	



#KITCHENANDTABLE

