

SNACKS

- CHARCUTERIE**160
Tonight's choice of charcuteries, cheese, pickles
- FRIED ANCHOVIES**.....95
Pickles, lemon emulsion
- SWEDISH RÅRAKA**145
Vendace roe, potato cake, smetana, red onion, chives
- STEAMBUN**.....110
Honey glazed porkbelly, spring onion, cucumber, sesam, carrot

APPETIZERS

- TARTAR**.....160
Tartar on steak, smoked, crème fraîche, raspberries, crispy parsley, poppy seeds, flower cress
- CURED SALMON**.....155
Cured salmon, elderflower, mustard, cucumber, ash
- TARTE FLAMBEÉ** 🌿145
Mozzarella, rocket sallad, tomato, fake truffle

SIDES

- ASPARAGUS**70
Butter-fried asparagus, parmesan, roasted pine nuts
- SOHO FRIES**.....55
Fries, parmesan, herbs, berbere emulsion
- THE SIDE SALAD 3.0**65
Lettuce, dijon vinaigrette, capers, chives
- TRUFFLE AIOLI**.....35



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MAIN COURSES

LOCAL SPECIALS

- PLAICE MSC**285
Mangold, radish, kohlrabi, pickled lemon, roasted fish broth, potatoes
- PORCHETTA**.....270
Variety of broccoli, pancetta, crispy buckwheat, lemon & rosemary jus, potatoes

K&T CLASSIC

- BUTCHER'S CUT STEAK FRITES**.....310
The butchers choice of beef, swedish seasonal vegetables, smoked jus, SOHO fries

POP UP BURGER

- KITCHEN & TABLE BURGER**.....199
Brioche bread, beef patty, swedish prästcheese, truffle aioli, pickled cucumber, lettuce, caramelized onion, seasonal vegetables, SOHO fries
- EXTRA PATTY**40

TO SHARE

- MEAT FRIDGE**.....DAILY PRICE/PP
Today's choice of protein from our meat fridge, seasonal vegetables
- THE FISH DISH**.....DAILY PRICE/PP
Kitchens choice of fish on the bone, seasonal vegetables



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF PROTEIN

- GNOCCHI** 🌿
Pan fried gnocchi, "Swedish" pesto, asparagus, summer cabbage, roasted almonds
- BEET IT** 🌿
Salt-baked swedish red beets, raw marinated endive and asparagus, coconut foam with herbs

- + LEMON & HERB MARINATED TOFU245:- / 140G, 225:- / 70G
- + PORK BELLY.....305:- / 140G, 270 :- / 70G
- + BUTCHERS CUT.....305:- / 140G, 270 :- / 70G

CHEF'S CHOICE

Let the chef for the evening decide the menu for you

Tonight's three course menu varies day to day and consists an appetizer, a main course and a dessert

TONIGHTS THREE COURSE MENY.....DAILY PRICE

SWEETS & DESSERTS

- SUGAR MADNESS**.....135
Sponge cake, vanilla & cardamom ice cream, berries, browned butter powder
- COCOLICIOUS**.....125
Grilled pineapple, coconut meringue, lemon sorbet, limecurd
- RUBY DREAM**.....75
White chocolate ganache, rhubarb compote, caramelized oats
- SMALL PIECE OF HEAVEN**.....28
Chocolate praline
- ICE CREAM**
50 SEK/PER SCOOP, ASK ABOUT TONIGHTS CHOICES!

YOUR CHOICE OF CHEESE

- Selection of our favorite cheeses, seasonal compote, crispbread*
- 55 SEK/PER PIECE, ASK ABOUT TONIGHTS CHOICES!
- DESSERTWINE**.....110:-

Allergis? Ask your waiter.



WINES

BASIC

GLASS / BOTTLE

WHITE

VEGA MEDIEN ECOLÓGICO91/455
Arien, Viura, Valencia, 2018, SPAIN

RED

VEGA MEDIEN ECOLÓGICO91/455
Bobal, Garnacha, Temranillo, Segura Viudas, 2018, SPAIN

ROSÉ

LA VIEILLE FERME ROSÉ.....91/445
Cinsault, Grenache, Syrah, Rhône, Famille Perrin, 2018, FRANCE

SOME EXTRA

GLASS / BOTTLE

WHITE

ALBARINO CASTRO VALDES.....109/545
Albarino, Rias Baixas, Adegas Castro Brey, 2017, SPAIN

HANS BAER RIESLING105/525
Riesling, Hans Baer, Rheinhessen, 2018, GERMANY

RED

FONTANAFREDDA BARBERA BRICCOTONDO114/570
Barbera, Fontanafredda, Piemonte, 2018, ITALY

CÔTES DU RHÔNE BELLANE.....115/575
Grenache, Syrah, Carignan, Côtes du Rhône, Grande Ballane, 2018, FRANCE

LET'S GO CRAZY

GLASS / BOTTLE

WHITE

DOMAINE HENRI CHABLIS.....155/775
Chardonnay, Chablis, Domaine d'Henri, 2017, FRANCE

ATTITUDE SAUVIGNON BLANC137/685
Sauvignon blanc, Domaine Pascal Jolivet, 2018, FRANCE

RED

DADO CABERNET SAUVIGNON.....125/595
Cabernet Sauvignon, California, Nica & Dada, 2015, USA

POWERS PINOT NOIR.....138/690
Pinot Noir, Columbia Valley, Powers winery, 2017, USA

SPARKLING

GLASS / BOTTLE

VEGA MEDIEN.....91/485
Macabeo, Chardonnay, Penedes, Seguras viudas, NV, SPAIN

JEIO ORGANIC BRUT PROSECCO.....107/595
Glera, Veneto, NV, ITALY

MERCIER BRUT.....135/725
Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE

BEER

SOFT DRINKS

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|---------------------------------|----|
| BROOKLYN LAGER DRAFT..... | 82 |
| CARLSBERG EXPORT DRAFT..... | 70 |
| ERIKSBERG KARAKTÄR DRAFT..... | 74 |
| KRONENBOURG 1664 BLANC..... | 78 |
| GRIMBERG BLOND..... | 70 |
| MALMHATTAN PALE ALE, SKÅNE..... | 89 |
| CARLSBERG UNFILTERD..... | 65 |
| CARLSBERG HOF..... | 60 |
| MALMÖ I LOVE YOU SOUR ALE..... | 87 |
| BROOKLYN DEFENDER IPA..... | 87 |
| CELIA GLUTEN FREE LAGER..... | 68 |
| SOMERSBY APPLE ECO..... | 70 |

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|--|----|
| ÄPPEL MUST FRÅN SKÅNE..... | 45 |
| RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP, ZINGO..... | 36 |
| BUNDA BERG GINGER BEER..... | 61 |
| ALKOHOL FRI COCKTAIL..... | 65 |
| BARRELS & DRUMS ALKOHOL FRITT VIN..... | 65 |
| CARLSBERG NON ALCOHOLIC..... | 44 |
| PRIPPS BLÅ LÄTTÖL 2.2%..... | 38 |
| BROOKLYN SPECIAL EFFECTS..... | 56 |
| SOMMERSBY PEAR NON ALCOHOLIC..... | 56 |

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!



All of our cocktails are created with a NO-WASTE philosophy. Clever teamwork, seasonal produce and sustainable - put simply, just delicious food and drinks!

#CLEVERCOCKTAILS

CLASSICS

139

BREAKFAST MARTINI

Earl grey infused gin, orange marmelade, lemon, orange bitters.

ROB ROY

Mack by mackmyra, martini rubino, orange bitters, marasca syrup.

NEGRONI SBAGLIATO

Campari, sweet vermouth, prosecco.

TOM COLLINS

Gin, lemon, sugar, soda.

ESPRESSO MARTINI

Vodka, coffee liqueur, cold brew coffee, sugar.

NOT SO CLASSIC

139

ANY LAST WORDS

Gin, green chartreuse, apricot, pineapple, lime, sugar, basil.

RHUBARBRA STREISAND

Lillet, Martini Bianco, Rhubarb Shrub, Soda.

LADY IN RED

Raspberry gin, lemon, sugar, cava foam.

GUAVA-JAVA

Italicus, guava pureè, lemon, cava.

WHISKEY BUSINESS

Bourbon, amaretto, laphroaig, orgeat, lemon, aquafaba*.

APHRODISIAC

Limuncello, elderflower liqueur, lemon, creole bitters, cava.

PALOMA

Tequila, lime, agave, grapefruit soda.

PAPER PLANE

Bourbon, amaro montenegro, aperol, lemon.

FORBIDDEN FRUIT

Calvados, maraschino liqueur, lemon, sugar, yellow chartreuse foam.



KITCHEN & TABLE

BY MARCUS SAMUELSSON

*contains legumes