

WINES

BASIC

GLASS/BOTTLE

WHITE

LAGRANJA BLANCO VERDEJO VIURA 90/325
Verdejo, Castilla y León, SPAIN

RED

PERRIN, LA VIELLE FERME 90/325
Grenache/Syrah, Côtes du Ventoux, FRANCE

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

DIAMOND LAKE 95/345
Chardonnay, California, USA

BUTTERFIELD STATION 110/435
Chardonnay, California, USA

RED

BUTTERFIELD STATION 110/435
Cabernet Sauvignon, California, USA

BUTTERFIELD STATION 115/445
Pinot Noir, California, USA

ROSÉ

BRAMPTON ROSÉ 115/445
Brampton Wines, South Africa

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

LA TUNELLA 135/525
Pinot Grigio, Colli Orientali del Friuli, ITALY

RED

CORVINA, RIPASSO CLASSICO SUPERIORE 135/525
Valpolicella, ITALY

SPARKLING

GLASS/BOTTLE

CAVA, BRUT, ESPECIAL 85/395
Bodegas Naveran, Penedes, SPAIN

CALIXTÉ, BRUT 95/485
Cremant d'Alsace, FRANCE

ANDRÉ CLOUET, GRANDE RESERVE, BRUT 135/695
Champagne, FRANCE

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

5CL 125

FALLEN APPLE

Vodka, apple cider, lime & grenadine

APEROL SPRITZ

Aperol, sparkling wine & soda

MOSCOW MULE

Vodka, lime & ginger beer

BEER AND SODA

DRAFT BEER	25cl/ 50cl
CARLSBERG	45/60
TUBORG CLASSIC	50/65
GRIMBERGEN DOUBLE AMBREE	55/75
KRONENBOURG 1664 BLANC	55/75
BROOKLYN LAGER	60/79
BROOKLYN IPA	60/79
JACOBSEN BROWN ALE	60/79
BROOKLYN SPECIAL EFFECTS 0,4% ALC	50
SOMERSBY APPLE CIDER	55
COKE COLA - COKE ZERO	40
SPRITE - FANTA - SCHWEPES LEMON	40
FUZE ICE TEA - LEMON - PEACH	48
RED BULL	45
SAN PELLEGRINO - ACQUE PANNA	56
SØBOGAARD ELDERFLOWER	45
GINGER ALE	45
FEVER TREE MIXERS	45
COFFEE - AMERICANO	45
CAFFE LATTE - CAPPUCINO	65
MACCHIATO - CORTADO	45
A. C. PERCH'S TEA SELECTION	50



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

Small quick bites for the hungry one.

POTATO CROQUETTES 🌱	80
<i>Kartoffel kroketter, yltet rødkål & blåskimmel ost</i>	
UPTOWN CHARCUTERIE & CHEESE	160
<i>Lokale cold cuts, ost, sylte & grillet brød</i>	
ROOT VEGGIE CHIPS 🌱	50
<i>Rodfrugtchips & hvidløgsdip</i>	
GO NUTS!	60
<i>Peacan, mandler, peanuts & cashews</i>	

APPETIZERS

BEETS & GOAT CHEESE 🌱	110
<i>Beder, gedeost, appelsin, purløg & valnødder</i>	
SPICY TACOS	160
<i>Tortilla, pulled pork, kylling, chili tomat, rødæg, ananas, avokado & lime</i>	
DANISH TARTAR	130
<i>Oksetatar, trøffel mayo, rødvinssyltet løg, friter & rugbrød chips</i>	

CARE TO SHARE?

All our appetizers are made for sharing.
We love to serve them family style!

SIDES	SOHO FRIES 🌱	50
	<i>Friter med parmesan & ketchup</i>	
	MIXED GREEN SALAD 🌱 ✓	45
	<i>Lille grøn salat</i>	
LEMON GARLIC MUSHROOMS	55	
<i>Citron glaceret svampe</i>		

1. Gluten, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oat, 1e. Spelt, 1f. Flour, 2. Lactose, 3. Egg, 4. Sesame seed, 5. Soy, 6. Mustard, 7. Celery, 8. Fish, 9. Lupine, 10. Mollusc, 11. Shellfish, 12. Sulfur dioxide & Sulfite, 13. Peanuts, 14. Nuts, 14a. Almond, 14b. Hazelnut, 14c. Cashew nut, 14d. Pistachios, 14e Pecan nut

MAIN COURSES

CLUB SANDWICH	190
<i>Kylling, bacon, ost, æg, tomat, salat, mayonaise & friter</i>	
CAESAR SALAD	185
<i>Grillet kyllingbryst ELLER røget laks, romaine salat, parmesan, croutonner & hvidløgsdressing</i>	
BACON & CHEESE BURGER	195
<i>Tomat, salat, burger dressing, bacon, cheddar, friter & ketchup</i>	
BUTCHER'S CUT	260
<i>Ribeye steak, bagte cherry tomat, grøn salat, friter & bearnaise sauce</i>	



URBAN GARDEN

Green main courses created from seasonal vegetables with your choice of side from the grill.

WILLIAMSBURG CARROT

Gulerødder, friteret kål, blåskimmel ost & syltet ingefærd

+ GRILLET LAKS	210
+ GRILLET OKSE CULOTTE	225
+ CITRON GLACERET HALOUMI 🌱	195

SWEETS & DESSERTS

ÆBLE TÆRTE	75
SKOVBÆR TRIFILI	60
CHOKOLADEKAGE & VANILJE IS	75



#KITCHENANDTABLE @KITCHENANDTABLE

