

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

ROSÈ

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

APPLE 12 (Y)

Gin, Hyldeblomst Fever Tree, Æblesaft

DARK 'N' STORMY (Y)

Mørk rom, Angostura, Ingefær Fever Tree

GO BANANAS

Absolut Vanilla Vodka, Bols Banana, Grenadine, Candyfloss

MOSCOW MULE (Y)

Absolut Citron Vodka, Ingefær Fever Tree, Lime

ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlua, Espresso

BEER AND SODA

DRAFT BEER	25cl/ 50cl
CARLSBERG	45/60
TUBORG JULEBRYG	50/65
GRIMBERGEN DOUBLE AMBREE	55/75
KRONENBOURG 1664 BLANC	55/75
JACOBSEN GOLDEN NAKED CHRISTMAS	60/79
JACOBSEN YAKIPA IPA	60/79
JACOBSEN VIVA CLASSIC	60/79
COKE COLA - COKE ZERO	40
FUZE ICE TEA - LEMON - PEACH	48
RED BULL	45
SAN PELLEGRINO - ACQUA PANNA	56
SØBOGAARD ELDERFLOWER	45
GINGER ALE	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, purlog & valnødder</i>	
SPICY TACOS	160
<i>Tortilla, pulled pork, kylling, chili tomat, rødøl, ananas, avokado & lime</i>	
DANISH TARTAR	130
<i>Oksetatar, trøffel mayo, rødvinssyltet løg, fritter & 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>Friutter med parmesan & ketchup</i>	
	MIXED GREEN SALAD 🌱 ✓	45
	<i>Lille grøn salat</i>	
	LEMON GARLIC MUSHROOMS 🌱 ✓	55
	<i>Citron glaceret svampe</i>	

VEGAN

Alle vegetariske retter kan også tilberedes som veganer.
Spørg dine tjenere, så kommunikerer de med køkkenet.

MAIN COURSES

CLUB SANDWICH	190
<i>Kylling, bacon, ost, æg, tomat, salat, mayonaise & fritter</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, fritter & ketchup</i>	
BUTCHER'S CUT	260
<i>Ribeye steak, bagte cherry tomat, grøn salat, fritter & bearnaise sauce</i>	



URBAN GARDEN

Green main courses created from seasonal vegetables with your choice of side from the grill. Kan også tilberedes som veganer.

WILLIAMSBURG CARROT

Gulerødder, fritteret 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

