

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, Elderflower Fever Tree, Apple Juice

DARK 'N' STORMY (Y)

Dark rum, Angostura bitters, Ginger beer Fever Tree

GO BANANAS

Absolut Vanilla Vodka, Bols Banana, Grenadine, Candyfloss

MOSCOW MULE (Y)

Absolut Citron Vodka, Ginger beer 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 YAKIMA 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>Cured red cabbage, blue cheese dip</i>	
UPTOWN CHARCUTERIE & CHEESE	160
<i>Local meat cuts, cheese, pickles, grilled bread</i>	
ROOT VEGGIE CHIPS 🌱 ✓	50
<i>Garlic mayo dip</i>	
GO NUTS! 🌱 ✓	60
<i>Peacan, almonds, peanuts & cashews</i>	

APPETIZERS

BEETS & GOAT CHEESE 🌱	110
<i>Orange, chives, cracked walnuts</i>	
SPICY TACOS	160
<i>Tortilla, pulled pork, chicken, chili tomato, red onion, pineapple, avocado & lime</i>	
DANISH TATAR	130
<i>Veal tartar, truffle mayo, red wine pickled onion, potato chips & rye bread</i>	

CARE TO SHARE?

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

SIDES

SOHO FRIES 🌱	50
<i>Fries with parmesan and ketchup</i>	
MIXED GREEN SALAD 🌱 ✓	45
<i>Small side salad</i>	
LEMON GARLIC MUSHROOMS ✓	55

VEGAN

*All vegetarian dishes can also be prepared as vegan.
Ask your waiters and they will communicate with the kitchen.*

MAIN COURSES

CLUB SANDWICH	190
<i>Chicken, bacon, cheese, egg, tomato, salad, mayonnaise & potato chips</i>	
CAESAR SALAD	185 🌱
<i>Grilled chicken breast OR smoked salmon, parmesan flakes, croutons & garlic dressing</i>	
BACON & CHEESE BURGER	195
<i>Tomato, salad, burger dressing, bacon, cheddar cheese, fries & ketchup</i>	
BUTCHER'S CUT	260
<i>Beef Ribeye steak, baked cherry tomatoes, seasonal salad, fries & bearnaise sauce</i>	



URBAN GARDEN

Green main courses created from seasonal vegetables with your choice of side from the grill. Can be prepared as vegan too.

WILLIAMSBURG CARROT Roasted carrots, fried kale, blue cheese & pickled ginger	
+ GRILLED SALMON	210
+ GRILLED BEEF CULOTTE	225
+ LEMON GLAZED HALOUMI 🌱	195

SWEETS & DESSERTS

APPLE PIE 🌱	75
FOREST BERRIES TRIFLE 🌱 ✓	60
CHOCOLATE CAKE & VANILLA ICE 🌱	75



#KITCHENANDTABLE @KITCHENANDTABLE