

WINES

BASIC

16CL GLASS/BOTTLE

WHITE

HANS BAER RIESLING 9,40€/44,00€
Riesling, Rheinhessen, GERMANY

HANS BAER GEWÜRZTRAMINER 9,40€/44,00€
Gewürztraminer, Rheinhessen, GERMANY

RED

FLOR DE MONTGO TEMPRANILLO 9,40€/44,00€
Tempranillo, Vino de la Tierra de Castilla, SPAIN

SOMETHING EXTRA 16CL GLASS/BOTTLE

WHITE

ARTHUR METZ LE BLANC 10,20€/48,00€
Pinot Blanc, Riesling, Sylvaner, Muscat, Alsace, FRANCE

RED

WESTERN CELLARS RED ZINFANDEL 9,40€/44,00€
Zinfandel, California, USA

ROSÈ

FREIXENET ITALIAN ROSÈ WINE 10,70€/50,00€
Blend, IGT Veneto, ITALY

LET'S GO CRAZY 16CL GLASS/BOTTLE

WHITE

THE LADY 11,70€/55,00€
Pinot Grigio, DOC Pinot Grigio delle Venezie, ITALY

STIFT KLOSTERNEUBURG GRÜNER
VELTLINER 10,70€/50,00€
Grüner Veltliner, Niederösterreich, AUSTRIA

RED

ROMIO SANGIOVESE APPASIMENTO 10,70€/50,00€
Sangiovese, IGT Rubicone Romagna, ITALY

MASI COSTASERA AMARONE CLASSICO 95,00€
*Corvina, Molinara, Rondinella, DOCG Amarone della
Valpolicella, ITALY*

BEER AND SODA

LAPIN KULTA PURE	8,00€
SOL	8,00€
LAGUNITAS IPA	8,80€
LAHDEN ERIKOIS VEHNÄ	8,50€
KRUSOVICE IMPERIAL	8,80€
HEINEKEN	7,50€
ORIGINAL LONG DRINK	8,00€
HAPPY JOE APPLE CIDER	8,00€
ALKOHOLITON OLUT TAI SIIDERI	6,00€
PEPSI / PEPSI MAX / JAFFA	4,80€
MEHUT	4,00€

COCKTAILS

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

ROSÉ COOLER 14€

*Rosé Porto, Veen Nordic Bitter & mansikkaa
Rosé Porto, Veen Nordic Bitter & strawberries*

NORDIC MARTINI 14€

*Skagerrak Gin, Martini Extra Dry & tyrnimarjoja
Skagerrak Gin, Martini Extra Dry & seabuckthorn*

KYRÖ PINK GIN 15€

*Kyrö Pink Gin, Tonic-vettä & verigreippi
Kyrö Pink Gin, Tonic water & grapefruit*

APEROL SPRITZ 14€

*Aperol, Prosecco, sodaa & appelsiinin siivu
Aperol, Prosecco, club soda & orange slice*

SEA BREEZE 12€

*Vodka, Veen Nordic Bitter & karpalomehu
Vodka, Veen Nordic Bitter & cranberry juice*

HOUSE SPECIAL 10€ (Y)

SPARKLING

12CL GLASS/BOTTLE

THE BOSS PROSECCO 9,00€/56,00€
Glera, Veneto, ITALY

FREIXENET EXPERIENCIA CAVA SECO 8,00€/50,00€
Parellada, Macabeo, Xarel-lo, DO Cava, SPAIN

FREIXENET ITALIAN ROSÈ SPARKLING
EXTRA DRY 9,00€/56,00€
Glera, Pinot Noir, ITALY

LANSON LE BLACK LABEL 13,00€/82,00€
*Pinot Noir, Chardonnay, Pinot Meunier,
AC Champagne, FRANCE*



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

SKAGEN (L) 9,50€

*Katkarapuskagen briossileivällä
Shrimp skagen on brioche*

MUNCHIES (L) 9,00€

*Valikoima leikkeleitã, juustoa ja oliiveja
Selection of charcuterie, cheese and olives*

APPETIZERS

ESCARGOT 9,50€

*Aurajuustogratinoituja etanoita
Snails gratinated with blue cheese*

SOUP (L,G) 9,00€

*Kermanen artisokkakeitto
Creamy artichoke soup*

CARE TO SHARE?

*All of our snacks and appetizers are
made for sharing!*

SIDES

FRENCH FRIES (M, G) 5,00€

Ranskalaiset perunat

SWEET POTATO FRIES (M, G) 6,00€

Bataattiranskalaiset

SIDE SALAD (M, G) 5,00€

Salaatti

MAIN COURSES

SUMMER SALAD

NATUREL/CHICKEN/SALMON (M, G) 14,00€/19,00€

*Sesongin mukaisia kasviksia, kesãperunaa, salaattia, sipulia
ja uppomuna
Seasonal vegetables, summer potatoes, salad, onions and
poached egg*

THE LAMB (L) 24,00€

*Ylikypsãã karitsan niskaa, porkkanapure ja terttutomaattia
Tender lamb neck with carrot purã and cherry tomatoes*

THE WHITEFISH (L,G) 26,00€

*Siikaa, kukkakaalipyrettã, broccolineja, kukkakaalta ja raikas
salaatti fenkolista, retiisistã, tillistã ja sitruunasta
Finnish whitefish with cauliflower purã, broccolini, cauliflower
and fresh salad from fennel, radish, dill and lemon*

THE STEAK (L,G) 28,50€

*Hãrãn ulkofilettã, parsaa, paahdettua yrttiperunaa,
punaviinikastiketta ja hollandaisea
Beef sirloin with asparagus, roasted herb potatoes, red wine
sauce and hollandaise*

SUMMER RISOTTO (L, G) 19,00€

*Parsarisottoa ja pinjansiemeniã
Asparagus risotto and pine nuts*

K&T BURGER (L) 19,00€

*Naudan jauhelihapihvi, salaattia, tomaattia, barbeque-
sipulihilloketta, juustoa ja majoneesia
Beef burger, lettuce, tomato, bbq onion compote, cheese and
mayonnaise*

Vegetarian and gluten-free options are also available.

SWEETS & DESSERTS

CHOCOLATE CAKE (L) 9,00€

*Suklaakakkua ja vadelmasorbettia
Chocolate cake with raspberry sorbet*

PANNACOTTA (L,G) 8,00€

*Piimãpannacotta ja marjoja
Buttermilk pannacotta with berries*

SPARKLING SORBET (M,G) 10,50€

*Sitruunasorbettia ja proseccoa
Lemon sorbet and prosecco*

Non-alcoholic option is also available.

Allergies? Ask your waiter.



#KITCHENANDTABLE

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