

WINES

BOTTLE/GLASS

SPARKLING

N.V MERCIER BRUT, MOET & CHANDON.....695/135
Champagne, FRANCE

N.V CAVA RUIDA DOMO BRUT.....465/115
Catalonia, SPAIN

BASIC

WHITE

2020 VERDICCHIO VILLA BIANCHI.....435/95
Marche, ITALY

RED

2019 MONTEPULCIANO D'ABRUZZO PODERE.....435/95
Abruzzo, ITALY

ROSÉ

2020 VIEILLE FERMÉ ROSÉ.....435/95
Rhône, FRANCE

SOME EXTRA

WHITE

2020 LOIMER LENZ RIESLING.....525/120
Kamptal, AUSTRIA

2019 CHAPOUTIER GRANGES DE MIRABEL VIOGNIER.....525/120
Rhône, FRANCE

RED

2019 CÔTES DU RHÔNE GRANDE BELLANE.....545/125
Rhône, FRANCE

2019 CLAY CREEK CABERNET SAUVIGNON.....545/125
California, USA

LET'S GO CRAZY

WHITE

2019 DOMAINE HENRI PETIT CHABLIS.....695/145
Chablis, FRANCE

2019 LONG BARN CHARDONNAY.....625/135
California, USA

RED

2019 OPP PINOT NOIR, MOUTON NOIR.....740/160
Oregon, USA

2018 ROCHE COSTAMAGNA, BARBERA D'ALBA DOC.....545/125
Piedmont, Italy

LOOKING FOR MORE DELICIOUS BEVERAGES?
DON'T WORRY, ASK US FOR THE LIST.

Letar du efter fler goda drycker? Fråga oss efter den större listan.



KITCHEN & TABLE

BY MARCUS SAMUELSSON

KITCHEN & TABLE

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

CLASSIC COCKTAILS

MANHATTAN

5CL 135

Rye Whiskey, sweet vermouth, angostura bitters, maraschino cherry

NEW YORK SOUR

Bourbon, lemon, orange bitters, angostura bitters, sugar, egg white, red wine

MAPLE OLD FASHIONED

Bourbon, cognac, maple syrup, angostura bitters, orange

TOMMY'S MARGARITA

Tequila Blanco, lime, agave sirup

NEGRONI

Gin, Martini Rosso, Campari

NOT SO CLASSIC COCKTAILS

5CL 135

DARK APPLE

Dark rum, apple, ginger ale, lime, cinnamon

ST. LINGONBERRY

Vodka, St. Germain, lingonberries

APHRODISIAC

Limoncello, St. Germain, sugar syrup, Cava

HOT ROOIBOS

Gin, rooibos tea, sirup, cream float, white chocolate

ANY LAST WORDS

Gin, green chartreuse, apricot brandy, pineapple juice, lime, basil

APPETIZERS

3 Oysters and a glass of Champagne or
Non Alcoholic Sparkling wine 195 / 175

OYSTER ROCKEFELLER	45/125 3 PIECES
<i>Grilled and gratinated oysters with spinach & hollandaise sauce</i>	
BLEAK ROE WAFFLE	185/135 VEG
<i>Bleak roe or vegan seaweed roe, sour cream, red onion</i>	
BEET TARTAR VEGAN	125
<i>Baked beet, fried capers, Dijon mayonnaise, fall apple salad</i>	
CHOKES N' EGG	135
<i>Artichokes, smoked moose sausage, 63c poached quail egg</i>	
PORCINI PIZZA VEG	125
<i>Grilled flatbread, forest mushrooms, stracciatella, pecorino</i>	
MEATPACKING PLATTER (1-2 PERS)	220
<i>Our favourite charcuteries, olives and local cheeses from Strömmens Gårdsmejeri</i>	
LOBSTER CHOWDER	175
<i>Lobster soup, västerbotten cheese</i>	
THE STEAK TARTAR	145
<i>Onions, fried capers, pickled beets, egg yolk, brandy, mustard</i> <i>Add 15g of bleak roe +75</i>	

CARE TO SHARE?

All our starters are perfect to share with the whole party.
We are happy to serve them in the middle of the table
"family style"



#KITCHENANDTABLE
@KITCHENANDTABLE

MAIN COURSES

LOCAL SPECIALS

ARCTIC CHAR	265
<i>Swedish arctic char, pickled onions, carrot cruditées, chives, trout roe, butter sauce</i>	
PASTA CAVOLO VEGAN	185
<i>Pappardelle, kale, mushrooms, roasted garlic tomato and basil sauce</i>	
HALIBUT	295
<i>Grilled halibut, garlic, parsley, piquillo peppers</i>	
GRILLED LOBSTER	325
<i>½ grilled lobster, autumn cruditées, lemon mayonnaise, potatoe chips</i>	

K&T CLASSICS

CHICKEN CAESAR SALAD	195
<i>Romaine lettuce, grilled chicken, parmesan, croutons</i>	
BUTCHERS CUT & SHOESTRING FRIES	325
<i>Grilled butchers cut, baked tomatoes, fried potatoes and berbere bearnaise</i>	
CLASSIC BURGER VEG	225
<i>Choose between KT Classic Burger or vegetarian burger</i> <i>Whiskey glazed burger with bacon, cheddar cheese, pickled cucumber, beef tomato, iceberg lettuce, dressing and fries</i>	

SHARING DISHES

Välj tillbehör till din grillade varmrätt

CAULIFLOWER STEAK VEGAN	(MIN 2 PERS) 175/PP
<i>Grilled cauliflower, chimichurri, roasted hazelnuts, grilled lemon</i>	
BRISKET TO SHARE	(MIN 2 PERS) 265/PP
<i>Slow Cooked and grilled brisket of beef served on the bone, horseradish sauce, glazed swede purée, pickled root vegetables</i>	
GRILLED RIBEYE STEAK	(MIN 2 PERS) 325/PP
<i>Garlic peppers, chimichurri, grilled lemon</i>	

SIDES

LATE SUMMER SALAD	45
POTATOE GRATIN "TO DIE FOR"	65
TOMATO SALAD	45
ROSEMARY & PARMESAN POTATOES	55
GRILLED FALL VEGETABLES	55

KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party.

ALL NIGHTER 695/PP

APPETIZERS

Our favorite appetizers: grilled forest mushroom flatbread, mini waffle
with bleak roe, small lobster soup

MAIN

Chefs choice from the grill, served with
potato gratin, grilled autumn vegetables and seasonal salad

DESSERT

Local cheeses from Strömmens Gårdsmejeri

Caramelized banana, chocolate ganache, chickpea meringue,
roasted hazelnuts

SWEETS & DESSERTS

PRINCESS CAKE	125
<i>Swedish marzipan cake, whipped cream and crème anglais, raspberry & blueberry</i>	
CHOCOLATE DREAMS	115
<i>Chocolate fondant, lingonberry ice cream, caramelized almonds</i>	
BANANA SKIDS	95
<i>Caramelized banana, chocolate ganache, chickpea meringue, roasted hazelnuts</i>	
BROWNIE BLACK & WHITE	125
<i>Dark chocolate brownie, caramelized white chocolate, sea buckthorn, yogurt</i>	
LOCAL CHEESES	145/PP
<i>Local cheeses from Strömmens Gårdsmejeri</i>	
CHOCOLATE TRUFFLE	35

Please let us know if you have any allergies. Thank you!