

# WINES

## BASIC

GLASS/BOTTLE

### WHITE

LAGRANJA BLANCO VERDEJO VIURA ..... 95/360  
*Verdejo, Castilla y León, SPANIEN*

### RED

LA VIEILLE FERME ..... 100/375  
*Grenache/syrah, FRANKRIG*

## SOMETHING EXTRA

GLASS/BOTTLE

### WHITE

ATTITUDE SAUVIGNON BLANC ..... 115/460  
*Sauvignon Blanc, Loire, FRANKRIG*

LA TUNELLA ..... 135/535  
*Pinot Grigio, Colli Orientali del Friuli, ITALIEN*

TRIMBACH ..... 145/555  
*Riesling, Alsace, FRANKRIG*

### RED

LA FORGE ESTATE MERLOT ..... 120/475  
*Merlot, Languedoc, FRANKRIG*

FREIHERR VON GÖLER PINOT NOIR ..... 135/535  
*Pinot Noir, Baden, TYSKLAND*

RIPASSO CLASSICO SUPERIORE ..... 145/555  
*Corvina, Valpolicella, ITALIEN*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

MÂCON SOLUTRÉ-POUILLY ..... 155/555  
*Chardonnay, Bourgogne, FRANKRIG*

### RED

SEBASTIANI CABERNET SAUVIGNON ..... 160/610  
*Cabernet Sauvignon, California, USA*

HACIENDA MONASTERIO ..... 1655  
*Tempranillo, Cabernet Sauvignon,  
Ribera del Duero, Castilla y Leon, SPANIEN*

## SPARKLING

GLASS/BOTTLE

CAVA, BRUT, ESPECIAL ..... 85/395  
*Bodegas Naveran, Penedes, SPANIEN*

CALIXTÉ, BRUT ..... 95/485  
*Cremant d'Alsace, FRANKRIG*

ANDRÉ CLOUET, GRANDE RESERVE, BRUT ..... 145/765  
*Champagne, FRANKRIG*

MOET & CHANDON BRUT IMPERIAL ..... 1195  
*Champagne, FRANKRIG*

LAURENT PERRIER GRANDE SIÈCLE ..... 1995  
*Champagne, FRANKRIG*

# COCKTAILS

ALMOST TOO GOOD TO BE TRUE!



## NOT SO CLASSIC COCKTAILS

110,-

### PASSION ATTRACTION

*Passionfruit, lemon & gin from NJORD*

### BERRY BLAZE

*Black currant, cranberry, lemon, lime & gin from NJORD*

### LAVENDER SPIRIT

*Red currant & organic lavender vodka from NJORD*

### GINGER CRAZE

*Ginger, lemongrass & rum from NJORD*

## BEER AND SODA

CARLSBERG	45/60
TUBORG CLASSIC	50/68
TUBORG JULEBRYG	55/75
CARLSBERG 1883	55/75
KRONENBOURG 1664 BLANC	55/79
GRIMBERGEN DOUBLE AMBREE	55/79
JACOBSEN VIVA CLASSIC	60/82
JACOBSEN YAKIMA IPA	60/82
JACOBSEN GOLDEN NAKED CHRISTMAS	60/82
BROOKLYN SPECIAL EFFECTS 0,4% ALC	60
CARLSBERG NORDIC 0,5% ALC	50
SOMERSBY APPLE CIDER	55

COCA COLA - COLA ZERO	42
SPRITE - FANTA - SCHWEPES LEMON	42
FUZE ICE TEA - CITRON - FERSKEN	48
RED BULL	45
SAN PELLEGRINO - ACQUA PANNA	56
SØBOGAARD HYLDEBLOMST	45

KAFFE - AMERICANO	45
CAFÉ 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.*

<b>GO NUTS!</b> 🌿 .....	<b>60</b>
<i>Cajun &amp; honey marinated nuts</i>	
<i>Cajun- &amp; honning marinerede nødder</i>	
<b>EAST HAMPTON OLIVES</b> .....	<b>90</b>
<i>Marinated mixed olives, chili &amp; garlic</i>	
<i>Marineret oliven, chili &amp; hvidløg</i>	

# APPETIZERS

<b>CRAB CAKE CAJUN STYLE</b> .....	<b>110</b>
<i>Pickled pear &amp; lobster aioli</i>	
<i>Syltet pærer &amp; hummer aioli</i>	
<b>HOKKAIDO SOUP</b> .....	<b>125</b>
<i>Roasted pumpkin seeds, apple &amp; grilled bread</i>	
<i>Ristede græskarkerner, æble &amp; grillet brød</i>	
<b>FARMER'S PLATE</b> .....	<b>165</b>
<i>Selection of local cheeses &amp; cured meats, olives &amp; grilled bread</i>	
<i>Udvalg af lokale oste &amp; pålg, oliven &amp; grillet brød</i>	

# CARE TO SHARE?

# SWEETS & DESSERTS

<b>CRÈME BRÛLÉE</b> .....	<b>95</b>
<i>Plums &amp; hazelnut crumble</i>	
<i>Blommer &amp; hasselnøddecumble</i>	

# MAIN COURSES

<b>CAESAR SALAD</b> .....	<b>195</b>
<i>Chicken, gem salad, parmesan, croutons &amp; Caesar dressing</i>	
<i>Kylling, hjertesalat, parmesan, croutoner &amp; Cæsardressing</i>	
<b>CREAMY MUSHROOM BARLEY RISOTTO</b> .....	<b>205</b>
<i>Roasted pumpkin, mushrooms &amp; apple salad</i>	
<i>Græskar, svampe &amp; æble</i>	
<b>CLUB SANDWICH</b> .....	<b>210</b>
<i>Grilled chicken, bacon, egg, lettuce, tomato, mayo &amp; fries</i>	
<i>Grillet kylling, bacon, æg, tomat, salat, mayo &amp; friter</i>	
<b>K&amp;T BEEF BURGER OR NATURLI VEGAN BURGER</b> .....	<b>210</b>
<i>Caramelized onions, tomato, lettuce, pickles, cheddar, truffle mayo &amp; fries</i>	
<i>Karamelliseret løg, tomat, salat, syltet agurk, cheddar, trøffelmayo &amp; friter</i>	
<b>SEASONAL DISH</b> .....	<b>220</b>
<i>Please ask your waiter for the seasonal dish</i>	
<i>Venligst spørg din tjener efter sæsonens ret</i>	
<b>SPICY SHRIMP RAMEN</b> .....	<b>230</b>
<i>Shrimps, noodles, bok choy &amp; marinated egg</i>	
<i>Rejer, nudler, bok choy &amp; æg</i>	
<b>BUTCHERS CUT</b> .....	<b>315</b>
<i>250 gr. Black Angus steak, bearnaise Cajun, root vegetables, crispy cale &amp; fries</i>	
<i>250 gr. Black Angus steak, bearnaise cajun, rodfrugter, friteret grønkål &amp; friter</i>	

<b>SOHO FRIES</b> 🌿 .....	<b>65</b>
<i>French fries, parmesan cheese, ketchup &amp; mayo</i>	
<i>Pommes friter med parmesan, ketchup &amp; mayo</i>	
<b>GREEN SALAD</b> 🌿 ✓ .....	<b>45</b>
<i>Little green side salad</i>	
<i>Lille grøn sidesalat</i>	



#KITCHENANDTABLE @KITCHENANDTABLE