

# SNACKS

Small quick bites for the hungry one

<b>OLIVES</b> 🌿 V .....	68
<b>OH YES! PADRONES</b> 🌿 .....	98
<i>Friterad padrones, riven parmesan, olivolja, havsalt</i> <i>Deep fried padrones, parmesan, olive oil, sea salt</i>	
<b>CRISP &amp; FISH ROE</b> .....	98
<i>Chips - hängd gräddfil, löjrom, gräslök</i> <i>Potato crisp - sour cream, bleak roe, chives</i>	

# APPETIZERS

<b>HOW TO BE SWEDISH</b> .....	169
<i>Öjebyröra på knäcke. röra på kräfrstjärtar, västerbotten ost, majonnös, citron och akvavit</i> <i>Hash on crayfish, västerbotten cheese, mayonnaise, lemon and akvavit</i>	
<b>SALMON</b> .....	179
<i>Kallrökt lax, smetana, citron tapioka, forellrom, picklad senapsfrö och krispig jordärstkocka</i> <i>Cold-smoked salmon, sour cream, lemon tapioca, trout roe, pickled mustard seeds and crispy Jerusalem artichoke</i>	
<b>BUTCHERS PLATTER</b> .....	195
<i>3 sorters chark, cornichons, fröknäcke och kvittenmarmelad</i> <i>Meat tray, gherkin, crispbread with seeds and quince jam</i>	
<b>BEEF TARTAR</b> .....	205
<i>Tunt skuret biff, marconamandel, pepparrotskräm, rödlök, gräslök och löjrom</i> <i>Thinly sliced beef, marcona almond, horseradish cream, red onion, chives and white fish roe</i>	

## CARE TO SHARE?

# SIDES

<b>POTATO FRIES &amp; DIP</b> 🌿 .....	68
<i>Potatis frites &amp; dip sås</i>	
<b>GARDEN SALAD</b> 🌿 V .....	48
<i>Liten säsongsbaserad sallad</i>	
<b>TOMATO SALAD</b> .....	48
<i>Tomatsallad, rödlök, basilika</i>	

# MAIN COURSES

## LOCAL SPECIALS

<b>ARCTIC CHAR</b> .....	335
<i>Mjukbakad röding, blomkålspuré, dill, gurka, forellrom, brödcrust och vitvinsås</i> <i>Soft-baked char, cauliflower puree, dill, cucumber, trout roe, bread crust and white wine sauce</i>	
<b>OH DUCK!</b> .....	315
<i>Ankbröst, blomkålspuré, fikon, grönkål, pumpa, marconamandar och apelsin rödvinsås</i> <i>Duck breast, cauliflower puree, figs, kale, pumpkin, marcona almonds and orange red wine sauce</i>	
<b>MAMMA MIA</b> 🌿 .....	215
<i>Svamprisotto med parmesan</i> <i>Mushroom risotto with parmesan</i>	
<b>TODAY'S SPECIAL AVAILABLE MONDAY - FRIDAY</b> .....	175
<i>För dagens utbud, fråga er servitör</i> <i>For today's choice, please ask your server</i>	

## K&T CLASSICS

<b>CAESAR SALAD</b> .....	205/245
<i>Romansallad, caesardressing, parmesan, krutonger, välj mellan grillad kyckling eller räkor</i> <i>Roman salad, caesar dressing, parmesan, croutons, choose from grilled chicken or shrimps</i>	
<b>CLASSIC CHEESE BURGER - VEGGIE OR NOT</b> 🌿 .....	215
<i>Hamburgare, krispsallad, silverlök, cheddar, saltad smetana med salladslök, chipotlemajonnäs, brioche och pommes fries</i> <i>Hamburger, crispy salad, green onions, silver onions, cheddar, salted sour cream, chipotle mayonnaise, brioche and potato fries</i>	
<b>BUTCHERS CUT</b> .....	345
<i>Grillad entrecote, semibakad cocktail tomat, broccolini, sotad lök och tryffel rödvinsås</i> <i>Grilled entrecote, semi-baked cocktail tomato, broccolini, grilled onion and truffle red wine sauce</i>	

## TO SHARE

### URBAN GARDEN

Vår gröna varmrätt skapad på säsongens grönsaker.  
Green main courses created from seasonal vegetables.

<b>MARCUS GREEN CHOICE</b> 🌿 V .....	215
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*Bakad blomkål, chimichurri, hasselnötssmör, grillad citron*  
*Baked cauliflower, chimichurri, hazelnut butter, grilled lemon*



## KITCHEN & TABLE SHARING MENU

# Sharing Menu

Enjoy a full Kitchen & Table experience!

## SALMON

*Kallrökt lax, smetana, citron tapioka, forellrom, picklad senapsfrö och krispig jordärstkocka*

## MAMMA MIA

*Svamprisotto*

## CREME BRULEE

*Creme Brulee smaksatt med åkerbär*

455/PP

# SWEETS & DESSERTS

<b>LAVA CAKE</b> .....	115
<i>Chokoladfondant med vaniljglass</i> <i>Lava cake with vanilla ice cream</i>	
<b>CREME BRULEE</b> .....	110
<i>Creme Brulee smaksatt med åkerbär</i> <i>Creme Brulee flavored with wild berries</i>	
<b>SORBET/ICE CREAM</b> .....	55/scoop
<i>för dagens utbud, fråga er servitör</i> <i>Daily flavours, please ask your server</i>	
<b>E.T.D</b> .....	165
<i>Espresso, Truffe, Diplomatico Rom</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.



# WINES

## BASIC

GLASS/BOTTLE

### WHITE

VERDICCHIO VILLA BIANCH ..... 110/525

*Marche, Italy - SUSTAINIBLE*

### RED

MONTEPULCIANO D'ABRUZZO PODERE ..... 110/525

*Abruzzo, ITALY - SUSTAINIBLE*

## SOME EXTRA

GLASS/BOTTLE

### WHITE

BIRICHINO MALVASIA BIANCA ..... 120/565

*Malvasia. Alex Krause & John Locke, Monterey, California, USA*

LOIMER LENZ RIESLING ..... 140/615

*Riesling. Kamptal, AUSTRIA - ECO*

### RED

CÔTES DU RHÔNE GRANDE BELLANE ..... 120/565

*Syrah, Grenache, Carignan. Rhône, FRANCE - ECO/VEGAN*

THREE FINGER JACK OLD WINE ZINFANDEL ..... 140/615

*Zinfandel. Lodi, California, USA*

### ROSÈ

LA VIEILLE FERM ROSÈ ..... 110/525

*Rhône, FRANCE*

CHÂTEAU DES FERRAGE MON PLAISIR ..... 130/585

*Grenache, Syrah och Rolle. Côtes de Provence, FRANCE*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

WILLIAM FÈVRE PETIT CHABLIS ..... 155/695

*Chablis, Bourgogne, FRANCE*

MONTE DEL FRÀ CA' DEL MAGRO ..... 160/705

*Garganega, Trebbiano, Cortesa, Chardonnay. Claudio Introini, Veneto, Italy*

### RED

FATTORIA NITTARDI AD ASTRA ..... 155/695

*Sangiovese, Cab. Sauv., Cab. Franc. Carlo Ferrini, Tuscany, Italy - VEGAN*

CLOUDLINE PINOT NOIR ..... 170/755

*Pinot Noir. Willamette Valley, Oregon, USA*

## 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.*

## BEER

CARLSBERG EXPORT, FAT ..... 40cl/80

BROOKLYN DEFENDER IPA ..... 40cl/98

ERIKSBERG KARAKTÅR, FAT ... 40cl/90

KRONENBOURG BLANC, FAT ... 40cl/95

GUEST TAP ..... 40cl/95

CARLSBERG HOF ORGANIC ..... 33cl/80

BROOKLYN EIPA ..... 33cl/98

BROOKLYN LAGER ..... 33cl/98

CELIA ORGANIC GLUTENFRI ... 33cl/80

GRIMBERG BLOND ..... 33cl/98

NCB 100W ..... 33cl/98

SOMMERSBY CIDER ..... 33cl/78

## SOFT DRINKS

CARLSBERG NON ALCO ..... 33cl/55

BROOKLYN SPECIAL EFFEKT ... 33cl/59

SOMMERSBY PEAR NON ALC ... 33cl/55

PEPSI/PEPSI MAX/ZINGO/7UP 33cl/40

TONIC WATER/GINGER

BEER/PINK SODA ..... 25cl/40

JUICE ..... 40



KITCHEN & TABLE

BY MARCUS SAMUELSSON

## KITCHEN & TABLE

# COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

*Our cocktails are created with a NO-WASTE philosophy.*

#CLEVERCOCKTAILS (Y)

## CLASSIC COCKTAILS

### BIJOU

5CL 160

*Gin, Chartreuse, Orange & Sweet vermouth*

### CORPSE REVIVER #2

*Gin, Orange, Lemon & Absinthe*

### PENDENNIS

*Gin, Apricot, Lime & Peychaud bitter*

### RUSSIAN SPRING PUNCH

*Raspberry, Black Currant, Lemon & Sparkling wine*

### PENICILLIN

*Bourbon, Lemon, Honey, Ginger & Islay whiskey ipsum dolor sit*



## NOT SO CLASSIC COCKTAILS

### BRIDAL BOUQUET

5CL 160

*Italicus, Elderflower, Pear jasmine tea, Pomelo*

### SARONNO SPICE PUNCH

*Amaretto, 5 spice, orange, cranberry, lime, peru bitters*

### EMERALD DRESS

*White rum, Chartreuse, lime, almond sugar, egg white*

### OUR WINTER DAIQUIRI

*Cinnamon, grapefruit, rum, italian amaro, lime*

### KONNICHIIWA

*Gin, coconut, lemongrass, nutmeg & yuzu*

## SPARKLING

NV MERCIER BRUT ..... 140/695

*Champagne, France*

NV JEIO ORGANIC BRUT PROSECCO ..... 118/555

*Venetien, ITALY - ECO*

RUIDA DOMO CAVA ..... 110/525

*Cava, SPAIN - ECO*