

WINES

BASIC

GLASS/BOTTLE

WHITE

VERDICCHIO VILLA BIANCHI 110/525
Verdicchio Marche, Italy

RED

MONTEPULCIANO D'ABRUZZO PODERE 110/525
Montepulciano, Abruzzo, Italy

ROSÈ

LA VIEILLE FERM ROSÈ 110/525
Rhône, France

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

2019 CHAPOUTIER GRANGES DE MIRABEL 130/595
Viognier, Rhône, FRANCE - ECO

RED

2019 CÔTES DU RHÔNE GRANDE BELLANE 130/595
Syrah, Grenache, Carignan, Rhône, FRANCE - ECO/VEGAN

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

2019 WILLIAM FÈVRE PETIT CHABLIS 170/755
Chardonnay, Chablis, FRANCE

RED

2018 ROCHE COSTAMAGNA, BARBERA
D'ALBA DOC 170/755
Barbera, Piemonte, ITALY

BEER AND SODA

CARLSBERG EXPORT, FAT	40cl/80
ERIKSBERG KARAKTÄR, FAT	40cl/90
KRONENBOURG 1664 BLANC, FAT	40cl/95
BROOKLYN DEFENDER IPA, FAT	40cl/98
GUEST TAP	40cl/95
CARLSBERG HOF ORGANIC	33cl/80
BROOKLYN LAGER	33cl/98
BROOKLYN EAST INDIA PALE ALE	33cl/98
CELIA ORGANIC GLUTEN FREE	33cl/80
SOMMERSBY CIDER	33cl/78
PEPSI/PEPSI MAX/ZINGO/ 7UP/SPARKLING WATER	40
TONIC WATER/GINGER BEER PINK GRAPE SODA	40
CARLSBERG NON ALCO 0,5% 33CL	55
BROOKLYN SPECIAL EFFEKT 0,4% 33CL	59
SOMMERSBY PEAR NON ALC 0,0% 33CL	55

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 (V)

CLASSIC COCKTAILS

5CL 160

BIJOU

Gin, Chartreuse, Orange & Sweet vermouth

RUSSIAN SPRING PUNCH

Rasperry, Black Currant, Lemon & Sparkling wine

PENICILLIN

Bourbon, Lemon, Honey, Ginger & Islay whiskey

NOT SO CLASSIC COCKTAILS

5CL 160

BRIDAL BOUQUET

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, cucumber, lime, dill

SPARKLING

GLASS/BOTTLE

NV MERCIER BRUT	140/695
<i>Champagne, FRANCE</i>	
RUIDA DOMO CAVA BRUT	110/525
<i>Cava, SPAIN - ECO</i>	
NV JEIO ORGANIC BRUT PROSECCO	118/555
<i>Venetien, ITALY - ECO</i>	



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

Small quick bites for the hungry one

TOMATO SALAD	48
<i>Tomatsallad</i>	
FRIES WITH TRUFFEL MAYONNAISE	68
<i>Pommes med tryffelmayonnäs</i>	
PADRONES 🌿	98
<i>Friterad padrones, riven parmesan, olivolja, havsalt</i> <i>Deep fried padrones, parmesan, olive oil, see salt</i>	

APPETIZERS

BUTCHERS PLATTER	185
<i>Charkbricka, syrad lök, cornichons, fröknäcke, och kvittenmarmelad</i> <i>Meat tray, pickled onions, gherkin, crispbread and quince jam</i>	

CARE TO SHARE?

MAIN COURSES

K&T CLASSIC BURGER - VEGGIE OR NOT	205
<i>Krispsallad, salladslök, silverlök, cheddar, saltad smetana, chipotlemajonnäs, brioche och pommes fries</i> <i>Crispy salad, green onions, silver onions, cheddar, salted sour cream, chipotle mayonnaise, brioche and potato fries</i>	
CAESAR SALAD	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>	
STEAK MINUTE	265
<i>Ryggbiff, pommes frites, bearnaisesås</i> <i>Strip loin, french fries, bearnaise sauce</i>	
FISK OCH SKALDJURSGRYTA	225
<i>Krämig fisk och skaldjursgryta med rotfrukter och aioli</i> <i>Creamy fish and seafood casserole with root vegetables and aioli</i>	
VECKANS SOPPA	145
<i>Morotsoppa med ingefära och creme fraiche</i> <i>Carrot soup with ginger and creme fraiche</i>	

MAIN COURSES

DAILY SPECIAL	155
MONDAY	
<i>Syrliga Isterband med inlagda rödbetor, senap och persiljestuvad potatis</i> <i>Isterband sausage with pickled beets, mustard and parsley stewed potato</i>	
TUESDAY	
<i>Pocherad torsk med ägg, pepparrot, brynt smör och dillkokt potatis</i> <i>Poached cod with eggs, horseradish, browned butter and dill boiled potato</i>	
WEDNESDAY	
<i>Nattbakat högrek med rotfrukter, senapssås & potatispuré</i> <i>Night-baked chuck roll with root vegetables, mustard sauce & mashed potato</i>	
THURSDAY	
<i>Kycklingbröst i krämig parmesan & dragon sås med semitorkad tomat & grillad citron</i> <i>Chicken breast in creamy parmesan & tarragon sauce with semi-dried tomato & grilled lemon.</i>	
FRIDAY	
<i>Pannbiff med med lök, picklad gurka och rostad potatis</i> <i>Beef patties with onions, pickled cucumber and roasted potato</i>	



URBAN GARDEN

This month's green main course created from seasonal ingredients

MARCUS GREEN CHOICE	175
<i>Ugnsbakad rödbeta med rotselleripuré, getost och marconamandel</i> <i>Baked beetroot with celeriac root puree, goat cheese and marcona almond</i>	

SWEETS & DESSERTS

RUM YOU SAY?	85
<i>Vaniljglass med romrussin</i> <i>Vanilla ice cream with rum raisins</i>	
LAVA CAKE	110
<i>Chokoladfondant med vaniljglass</i> <i>Lava cake with vanilla ice cream</i>	
CHOCOLATE TRUFFLE	55
<i>Choklad tryffel</i>	
ALLERGIES? ASK YOUR WAITER	



#KITCHENANDTABLE @KITCHENANDTABLE