

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

2017 RENWOOD PREMIER OLD VINE ZINFANDEL.....700/140
California, USA

2019 CLAY CREEK CABERNET SAUVIGNON.....645/135
California, USA

LET'S GO CRAZY

WHITE

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

2019 OVUM BIG SALT RIESLING BLEND.....700/140
Oregon, USA

RED

2018 CLOUDLINE PINOT NOIR.....800/160
Oregon, USA

2018 BARBERA D'ALBA BRUNO ROCCA.....775/155
Piedmont, ITALY

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



KITCHEN & TABLE

SUNDSVALL



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

COCKTAILS & STUFF

BETWEEN THE SHEETS

Cognac, rum, tripple sec, lemon

WHITE LADY

Gin, tripple sec, lemon, eggwhite

OLD PAL

Rye, campari, dry vermouth

SLOE GIN FIZZ

Sloe gin, lemon, sugar, soda water

DEATH IN THE AFTERNOON

Absinthe, champagne

KIND OF TRINIDAD SOUR

Whiskey, angostura, lemon, maraschino

RUBY

Vodka, elderflower, aperol, lemon, grapefruit, eggwhite

ALL DRINKS ARE POURED AT 5 CL AND COST 135:- /ST

APPETIZERS

3 oysters and a glass of Champagne
or non-alcoholic sparkling 195 / 175

OYSTER AU GRATIN 45/125 3ST

Flavor of the evening

GRILLED AUBERGINE TARTAR PARISIENNE VEG 135

Shallots, fried capers, gherkins, dijonnaise

STEAK TARTAR PARISIENNE 155

*Swedish top side, shallots, fried capers, gherkins, brandy,
dijonnaise*

LANGOS 165

*Bleak roe, lemon cream, browned butter, pickled onions,
herb salad*

FARMERS PIZZA 135

Serrano ham, caramelized onions, sour cream, parmesan

ASSORTED COLD CUTS 195

Charcuterie, pickles, two kinds of cheese, jam, crackers

SNACKS

CHILI SMOKED ALMONDS 65

Smoked almonds with rosemary and chili

CHIPS & DIP 75

Lightly salted potato chips with bleak roe dip

OLIVES 55

Herb and garlic marinated olives

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

K&T CLASSICS

CHICKEN CAESAR SALAD.....195

Thyme- & onion grilled chicken, fried kale, romaine lettuce, bacon, parmesan, croutons

BUTCHERS CUT & FRENCH FRIES.....325

Grilled Swedish tenderloin sirloin steak with baked tomatoes, truffle hollandaise

CHEESE & BACON BURGER.....225

Choose between beef or our vegetarian burger.

Smoked cheddar cheese, dill and garlic pickled cucumber, pickled silver onion, crispy salad, dressing, french fries

MARCUS GREEN CHOICE

GREEN CHOICE OF THE MONTH VEG & VEGAN.....175

Our green main course of the month created from seasonal ingredients

LOCAL SPECIALS

ARCTIC CHAR.....275

Lightly baked mountain trout, beurre blanc, Moroccan spiced vegetables

NEW FULTON COD.....315

Sauteed cod, variety of celeriac, miso cream, sour endive

GNOCCHI & FERMENTED TOMATOES.....185

Browned butter, sage, pecorino

GARDEN PLATTER VEG.....(MIN 2 PERS) 185/PP

Honey-roasted white cabbage, salt-baked carrot, grilled peppers, pickled tomato, lemon marinated fennel, boiled shiitake, mojo rojo, avocado cream

GRILLED RIBEYE STEAK.....(MIN 2 PERS) 325/PP

Swedish tenderloin Entrecôte, garlic sautéed pepper, chimichurri, grilled lemon

SIDES

GARDEN SALAD 45

FRENCH-KIND-FRIES..... 65

Roasted garlic emulsion, parmesan

GRILLED CORN ON THE COB..... 65

DIP SAUCE 35

Red wine sauce, truffle mayonnaise, roasted garlic emulsion, bearnaise

KITCHEN & TABLE SHARING MENU

Sharing Menu

The best way to experience Kitchen & Table Sundsvall!
The whole evening is served for the whole party.

APPETIZERS

A selection from our entrées

MAIN

*The chef's choice of mixed grill, served with a green salad,
french fries, grilled corn on the cob*

DESSERT

*Cheese plate with two kinds of cheese and jam
Yuzu sorbet with pickled fennel, pepper meringue, olive oil*

695/PP

SWEETS & DESSERTS

STICKY TOFFEE PUDDING	115
<i>Butterscotch sauce, vanilla ice cream, browned butter</i>	
YUZU SORBET	95
<i>Pickled fennel, pepper meringue, olive oil</i>	
CHOCOLATE FONDANT	115
<i>Vanilla ice cream, orange crunch, orange jelly</i>	
CHOCOLATE TRUFFLE	40
<i>The house's truffles</i>	

Let us know if you have any allergies. Thanks!