

SNACKS

Our snacks are small, quick bites, whether you are taking a drink or in a rush!

TEMPURA   155

Tempura-fried seasonal vegetables, served with wasabi powder & truffle mayonnaise. Can be served vegan. 1, 9, 10, 12

CRISPY COD TONGUES 165

Deep-fried cod tongues, served with a crisp spring salad and jalapeño mayonnaise. 1, 3, 4, 10, 12.

MEATPACKING PLATTER 175

Locally sourced cheese and cured meats, served with sides of aioli, green olives and cornichons. 1, 3, 7, 9, 10, 12.

APPETIZERS

CAULIFLOWER SOUP   165

Blended with coconut milk, and served with a chorizo dust, parmesan crisp and herbs. Can be served vegan. 7

BRIMSE BEET TARTARE   165

Locally-sourced beetroot tartare, chive mayonnaise, apple salad & soya cashew nuts. 3, 10, 12.

CHEEKY TACO 175

Braised beef cheeks, mango salsa, røros sour cream & herbs served on a warm wheat taco. 1, 7, 9, 12.

PAN-FRIED SCALLOPS 185

Served with avocado cream, chorizo and goats cheese over a walnut salad. 7, 8, 10, 12, 14

CARE TO SHARE?

Ask your waiter about sharing alternatives.

SIDES

FANCY FRIES  95

Parmesan Fries with aioli & ketchup
3, 7, 10, 12

GARDEN SALAD   95

Seasonally-sourced side salad

SAUCES 45

Choose between truffle mayonnaise, piri piri bearnaise & red wine sauce.



#KITCHENANDTABLE @KITCHENANDTABLE

MAIN COURSES

LOCAL SPECIALS

BOUILLABAISSE 365

Shellfish soup with tomato, scallops, fish, mussels, langoustine, vegetables & garnished with fresh herbs. 2, 4, 9, 12, 14

STERLING HALIBUT 395

Served with vegetables and baked potatoes, garnished with a herb crudite and smoked hollandaise. 3, 4, 7, 12

PORK CARRÉ 395

Pork Carré on the bone, with vegetables og crackling. Served with pumpkin & carrot puree and brown butter sauce.
7, 8, 9, 10, 12

VEAL TENDERLOIN 425

Served with anna potato, whisky-glazed carrots and red wine sauce.
7, 9, 12

GNOCCHI   295

Served with a creamy paprika sauce, sundried cherry tomatoes, basil & parmesan.
Can serve as a vegan dish. 1, 7, 12

MISO-BAKED AUBERGINE   295

Served on a bed of saffron rice and a herb salad.
1, 6, 12

K&T CLASSICS

CHICKEN CAESAR SALAD 285

Grilled chicken on a bed of romano salad, garnished with caesar dressing, parmesan & croutons
1, 3, 7, 10, 12

CLASSIC CHEESE BURGER - VEGGIE OR NOT  305

Burger patty can be made from either norwegian brisket or Naturli fava beans. Accompanied by cheddar cheese, caramelised onion and tomato with a bbq dressing. Comes with parmesan fries.
1, 7, 10, 12

BUTCHERS CUT 395

200g grilled rib-eye steak with grilled vegetables, piri piri bearnaise & parmesan fries. 3, 7, 9, 10, 12

TO SHARE

Ask your waiter about sharing alternatives.

MARCUS GREEN CHOICE

HONEY-BAKED CABBAGE 295

Honey-glazed cabbage with jerusalem artichoke and creamy citrus velouté sauce.
7, 9, 10, 12.



SWEETS & DESSERTS

LEMON & FENNEL 145

Fresh Lemon Sorbet accompanied by glazed fennel, crumble, berries and pepper meringue. 3, 7, 12

CHOCOLATE FONDANT 155

Served with marinated forest fruits, crumble and vanilla ice cream. 1, 3, 7, 12

HONEY CAKE 165

Served with berries, honey crumble & honey gel. 1, 3, 7

ICE CREAM / SORBET OF THE DAY 145

Served with crumble & fresh berries. 1, 3, 7

1. Gluten 2. Skaldyr 3. Egg 4. Fisk 5. Peanøtter 6. Soya 7. Melk 8. Nøtter 9. Selleri 10. Sennep 11. Sessamfrø 12. Sulfiter 13. Lupin 14. Bløtdyr

Allergies? Ask your waiter.

WINES

SPARKLING

CASTELLBLANC ORGANIC BRUT CAVA 119/545

Aroma of white berries og crisp citrus. Elegant toastiness. Requena, Spain

BOTTEGA PROSECCO DOC 124/575

Fruity nose with floralic tones. Fresh and elegant. Treviso, Italy.

J. LAURENS LES GRAIMENOUS CREMANT DE LIMOUX BRUT 129/635

Aroma of ripe apples and lime, with hints of brioche. Languedoc-Roussillon, France.

SOME EXTRA

GLASS/BOTTLE

WHITE

CASTILLO LAS ALMENAS SAUVIGNON BLANC 109/525

Fresh, elegant taste of tropical fruits. Valencia, Spain

ANTICHE TERRE SOAVE 119/575

Soft flavour with nice acidity. Scents of pear, apple and citrus notes. Veneto, Italy.

GEORG BREUER CHARM REISLING 134/655

Crisp with acidic tones. Aroma of yellow flowers, apple and apricot. Rheingau, Germany

NOBLE VINES 446 CHARDONNAY 139/675

Medium-bodied, with light barrel spice and tropical fruit. California, USA

RED

RICOSSA BARBERA D'ASTI 114/565

Fruity aroma, taste of red berries and spice. Hints of flower, herbs and vanilla.

Piemonte, Italy

CÔTES DU RHÔNE SAINT VINCENT 119/565

Aroma and taste of berry and provincial herbs. Full-bodied, fruity og rich.

Rhone Valley, France

MARQUES DE CÁCERAS CRIANZA RIOJA 2018 129/595

Aroma of dark berries, vanilla and oak. Floral og elegant touch from the grape.

La Rioja, Spain

LE VERSANT MERLOT 139/635

Aroma and flavour of dark forest fruits. Well-balanced, with integrated tannins.

Ensérune, France.

ROSÈ

GEORG BREUER ROSÉ 139/635

Clean and fresh aroma of young red berries, raspberry and turnip. Fresh and fruity taste.

Rheingau, Germany.

BEER

CARLSBERG PILSNER 0.25/0.5 ... 84/114

BROOKLYN STONEWALL IPA
0.25/0.5 99/134

BROOKLYN LAGER 0.33/0.5 94/129

KRONENBOURG BLANC
0.25/0.5 89/119

RINGNES LITE 99

GRIMBERGEN BLONDE 129

STONES GINGER JOE 119

LERVIG PERLER FOR SVIN 129

LERVIG LUCKY JACK 119

LERVIG KONRAD STOUT 149

SOFT DRINKS

CARLSBERG NON-ALC 70

BROOKLYN SPECIAL EFFECT 80

LERVIG NO WORRIES 80

LERVIG NO WORRIES
GRAPEFRUIT 80

SAFTERIET
(HYLLEBLOMST, EPLEMOST,
RIPS OG BRINGEBÆR) 59

SAFTERIET SODA -
HYLLEBLOMST OG
RABARBRA 69

COCA COLA / ZERO / SPRITE /
FANTA 55

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Behind the cocktails lies a no-waste philosophy, with efforts to reuse and recirculate raw ingredients into the high quality recipes we use daily.

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

MIMOSA

145kr

Orange, Prosecco

LIMONCELLO SPRITZ

Limoncello, Cava, Lemon, Bitters

CLASSIC GIMLET

Gin, Lime Cordial

HEMINGWAY DAIQUIRI

Havana Club 3 Rum, Maraschino Cherry, Grapefruit, Lime

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Fresh Espresso, Muscovado



KITCHEN & TABLE

BY MARCUS SAMUELSSON