

WINES

BASIC

GLASS/BOTTLE

WHITE

2020 VILLA BIANCHI VERDICCHIO 100/495
Marche, Italy

RED

2019 MONTEPULCIANO D'ABRUZZO PODERE 100/495
Abruzzo, Italy

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

2020 HANS BAER RIESLING 125/495
Rheinhessen, Germany

2019 CASTRO VALDES ALBARIÑO 134/605
Rias Baixas, Spain

RED

2018 LONG BARN PINOT NOIR 146/656
California, USA

2018 CLAY CREEK CABERNET SAUVIGNON 149/545
Lodi, California

ROSÈ

2017 JURTSCHITSCH ROSÉ 127/575
Kamptal, Austria

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

2018 JURTSCHITSCH GRÜNER VELTLINER 140/565
Kamptal, Austria

2016 PASCAL SAUVIGNON BLANC 168/675
Loire, France

RED

2018 POGGIO TEO CHIANTI CLASSICO 160/695
Tuscany, Italy

2017 A. CHRISTMANN SPÄTBURGUNDER 180/765
Pfalz, Germany

BEER AND SODA

BROOKLYN DEFENDER IPA, DRAFT	102
BROOKLYN LAGER, DRAFT	93
ERIKSBERGS KARAKTÄR, DRAFT	83
CARLSBERG EXPORT, DRAFT	79
BROOKLYN EAST INDIA PALE ALE, 33CL	102
GRIMBERGEN BLONDE, 33CL	83
CELIA ORGANIC "GLUTEN FREE", 33CL	83
CARLSBERG HOF ORGANIC, 33CL	79
LOCAL BEER, 33CL	Please ask
SOMERSBY CIDER	78
BROOKLYN SPECIAL EFFECTS, 33CL	68
CARLSBERG NON ALCOHOLIC	52

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 (Y)

CLASSIC COCKTAILS

5CL 145

MANHATTAN

Rye whiskey, sweet vermouth, angostura, maraschino cherry

COSMOPOLITAN

Lemonvodka, cointreau, cranberry, lime

HENDRICK'S GIN & TONIC

Gin, tonic, cucumber, black pepper

NOT SO CLASSIC COCKTAILS

5CL 145

APRHODISIAC

Limoncello, elderflower, lemon, bitters, cava

ELDERFLOWER MARTINI

Gin, elderflower, lime, sugar

ROYAL DAQUIRI

White rom, violette, lime, sugar

SPARKLING

GLASS/BOTTLE

NV JEIO ORGANIC BRUT PROSECCO	121/575
<i>Veneto, Italy</i>	
NV MERCIER BRUT	155/845
<i>Champagne, France</i>	
NV MÖËT CHANDON BRUT RESERVE	955
<i>Champagne, France</i>	



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

STREET SASHIMI 155

Sashimi with truffleponzu, black roe, radish & spring onion

EBI GYOZA 🌱 135

Dumplings with red lace bowl & sesame. Choose between shrimps- or vegetarian dumplings

ASPARAGUS 125

With ramson-chimichurri

APPETIZERS

PIZZA 🌱 175

Pizza with sichrome, västerbottencheese, sour cream & white onion

MEATPACKING PLATTER 170

Chefs choice of charcuterie & cheese, cloudberry relish, marinated olives & grilled levain bread

SPICY TUNA ROLL 155

With kimchi, masago roe, rice & wasabi

CARE TO SHARE?

SIDES

TRUFFLE FRIES 55

Pommes frites & truffle mayonnaise

GARDEN SALAD 55

A small garden salad

K&T BREAD 35

Bread with whipped butter

SAUCES 30

Burgerdressing, ketchup, béarnaise, truffle mayonnaise

MAIN COURSES

BUTCHERS CUT 325

180g grilled beef, white onion, red wine sauce, béarnaise & your choice of SOHO-fries or side salad

WITCH TONGUE 310

Witch tongue with vegetables, sandefford sauce with a light miso-touch, yuzu and fermented chili & trout roe

SPANISH HARLEM BURGER - VEGGIE OR NOT 225 🌱

Choose between beef or vegetarian burger, manchego, chorizo, dressing & your choice of SOHO-fries or side salad

CHICKEN CAESAR 215

Grilled chicken breast, romaine lettuce, caesar dressing & croutons



MARCUS GREEN CHOICE

MARCUS GREEN CHOICE 235

Ask you waitress about the dish of the month

SWEETS & DESSERTS

CHOCOLATECAKE WITH MISO 125

Miso-chocolate cake with mascarpone cream & yuzu

GINO 120

White chocolate, strawberries, kiwi & banana

SOMETHING SWEET 95

Candy, chocolate ball & licorice fudge

SORBET 95

Mango- & currysorbet, gooseberry & honey from Mallas Stenstugu, Endre socken



#KITCHENANDTABLE

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