

SNACKS

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

CALAMARI	175
<i>With a Lemon and Yoghurt dressing. 1, 2, 8, 15, 16</i>	
BEEF CARPACCIO 🌱 V	175
<i>Artichoke, Asparagus, Chili and Pickled Onion. Dressed with parmesan and a lemon and garlic mayo. Can be made vegan. 4, 8, 9, 13,</i>	
POTATO CROQUETTE 🌱	165
<i>Covered with parmesan, lemon, wild garlic aioli. 1, 2, 4, 8, 13, 16</i>	
STAVANGER CHARCUTERIE	175
<i>Cheeses from Stavanger Ysteri with ham, fig marmalade, cornichons and grisini. 1, 2, 8, 13</i>	

APPETIZERS

HALIBUT TARTAR	175
<i>With a Green chili vinaigrette. 5, 13, 16</i>	
BEETROOT & CELERiac SALAD 🌱 V	165
<i>Served with a mustard vinaigrette and crispy kale. 4, 10, 11, 13, 16.</i>	
WILD PRAWNS	185
<i>Marinated in chili and garlic, served with pineapple salsa and coriander. 3, 16</i>	

CARE TO SHARE?

Ask your waiter about sharing alternatives.

SIDES

FANCY FRIES 🌱	95
<i>Parmesan Fries with aioli & ketchup 4, 8, 11, 13</i>	
GARDEN SALAD 🌱 V	95
<i>Seasonally-sourced side salad. 16</i>	
SAUCES	45
<i>Choose between truffle mayonnaise, wild garlic aioli, bearnaise & red wine sauce.</i>	

MAIN COURSES

LOCAL SPECIALS

MUSSELS '2-WAYS'	355
<i>- Classic Moules Frites with Fries and Aioli. 4, 8, 13, 15 - Beer-steamed Mussels with a herb butter and grilled Sourdough. 1, 2, 8, 13, 15</i>	
JÆRSK PORK LOIN	395
<i>Marinated with fresh herbs. Accompanied by garlic rice, vegetables and a creamed mushroom sauce. 8</i>	
NORWEGIAN MACKEREL	375
<i>Fillet of Mackerel with a celeriac and horseradish cream, herb butter and seasonal vegetables. 5, 8, 10, 13</i>	
BEEF TENDERLOIN	425
<i>Dressed with a wild garlic Chimichurri, hasselback potato and vegetables. 13</i>	
CAULIFLOWER STEAK 🌱 V	315
<i>Roast Cauliflower, served with a whiskey sauce, root vegetables and herbs. 13</i>	

K&T CLASSICS

SUMMER CAESAR	295
<i>Grilled chicken on a bed of romano salad, garnished with caesar dressing, bacon, parmesan & croutons. 1, 2, 4, 5, 8, 11, 16</i>	
THE SUMMER BURGER - VEGGIE OR NOT 🌱 V	315
<i>Brioche, cheddar, chili mayonnaise, pickled tomato, onion and an avocado cream. A choice of Norwegian Brisket or Naturli Fava Beans for the patty. Served with parmesan fries. 1, 2, 8</i>	
BUTCHERS CUT	395
<i>200g rib-eye with grilled vegetables & parmesan fries. Can be served with either Bearnaise or Red Wine sauce. 4, 8, 13</i>	
KIDS MENU	
<i>Please ask your waiter for the childrens menu.</i>	

TO SHARE

Ask your waiter about sharing alternatives.

SWEETS & DESSERTS

A LITTLE TART 🌱	175
<i>Vanilla panna cotta, strawberry sorbet, lemon meringue and rhubarb on a fresh tartelette. 1, 2, 4, 8, 12, 16</i>	
BUTTERSCOTCH BRÛLÉE 🌱	165
<i>Crème brûlée with a butterscotch ice cream and black raspberry syrup. 4, 8.</i>	
MARTINIQUE 🌱	185
<i>Gateau Marcel with blackberry gel, meringue flakes, berries and a passion fruit sorbet. Finished with a Rhum Agricole caramel. 4, 8, 16</i>	
ICE CREAM / SORBET OF THE DAY 🌱 V	135
<i>Served with crumble & fresh berries. 1, 2, 8</i>	

1. Gluten 2. Wheat 3. Shellfish 4. Egg 5. Fish 6. Peanut 7. Soya 8. Milk 9. Nuts
10. Celery 11. Mustard 12. Sesame Seed 13. Sulphites 14. Lupin 15. Mollusc
16. Citrus

Allergies? Ask your waiter.



#KITCHENANDTABLE @KITCHENANDTABLE

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.

SOME EXTRA GLASS/BOTTLE

WHITE

CASTILLO LAS ALMENAS SAUVIGNON BLANC 2020 109/525
Fresh, elegant taste of tropical fruits. Valencia, Spain

ANTICHE TERRE SOAVE 2021 119/575
Soft flavour with nice acidity. Scents of pear, apple and citrus notes. Veneto, Italy

GEORG BREUER CHARM REISLING 2021 134/655
Crisp with acidic tones. Aroma of yellow flowers, apple and apricot. Rheingau, Germany

NOBLE VINES 446 CHARDONNAY 2020 139/675
Medium-bodied, with light barrel spice and tropical fruit. California, USA

DOMAINE LOUIS MOREAU CHABLIS 2020 695
Fresh and mineralic, with a full body and elegant taste. Burgundy, France

RED

RICOSSA BARBERA D'ASTI 2019 114/545
Fruity aroma, taste of red berries and spice. Hints of flower, herbs and vanilla. Piemonte, Italy

CÔTES DU RHÔNE SAINT VINCENT 2020 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

BORGOGNO BARBERA D'ALBA 695
Fresh aroma, prominent touch of flowers and dark berries. Piemonte, Italy

ROSÉ

GEORG BREUER ROSÉ 139/635
Clean and fresh aroma of young red berries, raspberry and turnip. Fresh and fruity taste. Rheingau, Germany

DESSERT WINE

ROYAL TOKAJI LATE HARVEST (0.5L) 685
Aroma of honey and tropical fruit. Full bodied, with an elegant balance between fruit and sweetness. Tokaj, Hungary

BEER

FRYDENLUND PILS 0.25/0.5 84/114
KRONENBOURG BLANC 89/119
BROOKLYN LAGER 0.33/0.5 94/129
BROOKLYN STONEWALL IPA 89/109

SCHOUS PILS 0,33L 99
RINGNES LITE 0.30L 99
GRIMBERGEN BLONDE 129
LERVIG PERLER FOR SVIN IPA 129
LERVIG LUCKY JACK PALE ALE 119
LERVIG KONRAD'S STOUT 149
STONES GINGER JOE 119
GALIPETTE ORGANIC CIDER

SOFT DRINKS

LERVIG NO WORRIES 80
LERVIG NO WORRIES GRAPEFRUIT 80
CARLSBERG NON-ALC 70

SAFTERIET (ELDERFLOWER, APPLE, REDCURRANTS AND RASPBERRY) 59
SAFTERIET SODA - ELDERFLOWER AND RHUBARB 65
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

125 - 145kr

APERITIF

MIMOSA
Orange, Prosecco

ELDERFLOWER SPRITZ
St Germain, Cava, Lemon

NEGRONI
Gin, Campari, Sweet Vermouth

PALATE CLEANSERS

CLASSIC GIMLET
Gin, Lime Cordial

HEMINGWAY DAIQUIRI
Havana Club 3 Rum, Maraschino Cherry, Grapefruit, Lime

DESSERTIF

ESPRESSO MARTINI
Vodka, Kahlua, Fresh Espresso, Muscovado

PINK PANTHER BY ESPIER
Irish Whiskey, Cocoa, Coffee, Beetroot, Lemon, Clarified Milk



KITCHEN & TABLE

BY MARCUS SAMUELSSON