

WINES

BASIC

GLASS/BOTTLE

WHITE

VALPANTENA AP BIANCO (12) 115/555
Garganega, Chardonnay, Trebbiano, Veneto, ITALY

RED

VALPANTENA PERGOLINO ROSSO (12) 115/555
Corvina, Rondinella, Merlot, Veneto, ITALY

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

MARQUES DE CACERES VERDEJO (12) 125/595
Verdejo 100%, SPAIN

RED

COTES DU RHONE SAINT VINCENT (12) 125/595
Ganache, Syrah, Rhone, FRANCE

MARQUES DE CACERES CRIANZA (12) 125/595
Rioja, Spain

ROSÈ

GEORG BREUER ROSE (12) 135/645
Pinot Noir, Rheingau, GERMANY

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

BREUER RIESLING CHARM (12) 135/645
Riesling Rheingau, GERMANY

BROCARD CHABLIS (12) 155/765
Chardonnay, Burgundy, FRANCE

RED

FONTANAFREDDA BRICCOTONDO (12) 139/695
Barbera, ITALY

NOBLE WINES 667 139/695
Pinot Noir, California, USA

BEER AND SODA

CARLSBERG TAP 0,4/0,6 (1C) 105/122

BROOKLYN LAGER (1C) 129

FRYDENLUND JUICY IPA 0,5 (1C) 129

KRONENBOURG BLANC 1664, TAP 0,5 (1A) 129

RINGNES LITE (GLUTEN FREE) 92

CORONA, STELLA, PERONI (1C) 105

GRIMBERGEN BLONDE (1A,1C) 129

ERDINGER WEISSBIER 139

LERVIG HOPPY JOE/LUCKY JACK(1C) 115

LERVIG TASTY JUICE IPA (1C,1D) 159

LERVIG PERLER FOR SVIN IPA 139

FRYDENLUND BAYER (1C) 105

COLA, COLA Z, FANTA, SPRITE, BONAQUA 54

KRONENBOURG BLANC 1664 NON ALC 85

CARLSBERG NON-ALCO (1C) 79

SAFTERIETS ORGANIC JUICES 69

LERVIG NO WORRIES NON ALC 75

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

139,-

APEROL OR LIMONCELLO SPRITZ

Aperol/Limoncello, sparkling wine, soda, orange

WHISKY OR AMARETTO SOUR

Whisky/Amaretto, lemon juice, sour, egg white, angostura

MOSCOW MULE

Vodka, lime, ginger beer

NOT SO CLASSIC COCKTAILS

149,-

GOLDEN HOUR

Gin, Passoa, passion fruit pure, orange juice lime, sparkling wine

BOMBAY BRAMBLE

Raspberry Bombay Gin, Licor 43, sweet & sour, egg white

PINEAPPLE EXPRESS

Rum, Malibu, lime, pineapple juice, milk, sugar, lime

SPICY MANGOTINI

Chili infused rum, mango pure, sweet & sour, sparkling wine

SPARKLING

GLASS/BOTTLE

BOTTEGA PROSECCO (10) 125/595
Veneto, ITALY

CASTELLBLANC CARAT BRUT (10) 110/525
Cava, SPAIN



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

- MARINATED OLIVES** 🌿 75,-
Herb marinated olives
- SPICY NUTS** 🌿 75,-
Spicy soya flavoured nuts (5,13)

APPETIZERS

- CREAMY SHELLFISH SOUP** 185,-
Pan fried scallop, hand peeled Atlantic prawns, daily fish, julienne veggies, edamame & trout caviar (2, 8, 10, 11)
- SMOKED ARCTIC TROUT** 170,-
Autumn apple salad, fennel & dill, lemon & mustard dressing, crisp rye bread & trout caviar (6, 11, 12)
- VENISON TARTARE** 195,-
Pickled chanterelle, crispy shallots, capers & black truffle, seared silver onions, confit egg yolk, smoked reindeer heart shavings, herbs from Smågrønt (3, 12)
- KALIX LØYROMM** 175,-
Vendace roe, Rosti potatoes with Jærost cheese & caramelized onions, whipped crème fraiche with lemon zest and dill (2,11)
- VEGAN WELLINGTONS** 170,-
Miso glazed beetroot & squash wellingtons, lentils, green kale pesto & chips (1, 5)

CARE TO SHARE?

SIDES

- DIRTY FRIES** 75,-
Pickled onions, chipotle mayo, Jærost cheese (2,3,6,12)
- TOMATO & ONION SALAD** 65,-
Brimsegårds tomato onion salad (12)
- TRUFFLE MAC'N'CHEESE** 🌿 75,-
Macaroni, truffle sauce, Jærost cheese (1,2,3,6,12)

1. Gluten, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oat, 1e. Spelt, 1f. Flour, 2. Lactose, 3. Egg, 4. Sesame seed, 5. Soy, 6. Mustard, 7. Celery, 8. Fish, 9. Lupine, 10. Mollusc, 11. Shellfish, 12. Sulfur dioxide & Sulfit, 13. Nuts



#KITCHENANDTABLE @KITCHENANDTABLE

MAIN COURSES

- TODAY'S SPECIAL** xxx,-
Please ask your waiter about special of the day
- BUTCHERS CUT** xxx,-
Please ask your waiter about today's cut
- HJELMELAND HALIBUT** 335,-
Chicken jus gras & rich herb oil, comes with daily potatoes & veggies from Brimsegård (11)
- SIRLOIN FROM TT MEAT** 435,-
Brown butter béarnaise, daily potatoes & veggies from Brimsegård (2,3,12)
- DRY AGED BURGER** 295,-
Ground dry aged beef burger crispy bacon from Nygyt brioche bun, aged cheddar, crispy salad, tomatoes, port wine & parsley mallow emulsion, French fries and chipotle mayo (1,2,3,6,12)
- K&T CAESAR SALAD** 295,-
Grilled chicken breast, bacon from Nygyt, fresh romano salad, caesar dressing, cherry tomatoes from Brimsegård, poached egg, parmesan, & crispy garlic croutons (1,2,3,6,8,11)



URBAN GARDEN

- CELERIAC & WILD MUSHROOMS** 265,-
Pan fried autumn mushrooms & cabbage, salt-baked celeriac, truffled cabbage broth (5,7)
- VEGAN WELLINGTONS** 170,-
Miso glazed beetroot & squash wellingtons, lentils, green kale pesto & chips (1,5)

SWEETS & DESSERTS

- APPLE TARTE** 145,-
Caramelized apples, pickled ginger, cardamom ice cream & custard (1,2,3)
- CREME BRULEE** 145,-
Bourbon vanilla & caramelized hazelnuts (2,3,12,13)
- RED WINE POACHED PRUNES** 135,-
Dried plums stuffed with caramelized walnuts, rum flavored whipped vegan cream, Manjari chocolate shavings
- CHEESE PLATTER** 195,-
Jærost from Voll ysteri, Hitra Kongeosten and Fønix from Stavanger ysteri, plum chutney, grapes, & flatbread (1,3,12)

