

SNACKS

Small quick bites for the hungry one

OLIVES 🌿 V	68
FANCY FRIES 🌿	79
<i>Pommes frites & dippsås Potato fries & dip sauce</i>	
BRUSSELS 🌿 V	95
<i>Friterad brysselkål med sötsyrlig dippsås Fried Brussels sprouts with sweet & sour dip sauce</i>	
POSH SNACKS	139
<i>Kläm friterad potatis med löjrom, gräslök & hängd creme fraiche Squeeze fried potato with roe, chives & creme fraiche</i>	
HOLA JAMÓN	245
<i>50 gram Jamón Ibérico Bellota de Pata Negra, oliver, grillat levain 50 grams of Jamón Ibérico Bellota de Pata Negra, olives, grilled levain</i>	

APPETIZERS

HOUSE CAPRESE 🌿	185
<i>Buffelmozzarella med citronpicklad tomat, schalotten/basilikavinägrett, gräslök, saltrostade hasselnötter, friterad schalotten och grillat levain Buffalo mozzarella with lemon pickled tomato, shallot / basil vinaigrette, chives, salt roasted hazelnuts, fried shallots and grilled levain</i>	
BANG BANG POTATO 🌿 V	175
<i>Råraka på stor gräart med potatis från svenska bönder, grönkålssallad, lingon chutney, picklad svamp och rostade betor Hash on large field peas and potato from Swedish farmers, kale salad, lingonberry chutney, pickled mushrooms and roasted beets</i>	
HALIBUT	255
<i>Lättrökt hälleflundra fylld med gräslökscreme, parmesanflarn Lightly smoked halibut filled with chive cream, parmesan crisps</i>	
RUDOLPH	205
<i>Gravad hjort med picklad rotsellerierème, parmesan, svartkålschips och körsbärgelé & ramslöskapris Grav venison with pickled celeriac cream, parmesan, black cabbage chips, cherry jelly & spring onion capers</i>	
RAW BEEF	205
<i>Råbiff, svart vitlöksmajonnäs, krispig lök, salt rostad marconamandel, slanggurka och blomsterkrasse Raw beef, black garlic mayonnaise, crispy onions, salt roasted marcona almonds, cucumber and watercress</i>	

CARE TO SHARE?



#KITCHENANDTABLE @KITCHENANDTABLE

MAIN COURSES

LOCAL SPECIALS

CHAR & ROASTED CABBAGE	335
<i>Mjukbakad röding med rostad spetskål, forellrom, sotad purjolök & smörad hummersås Baked char with roasted white cabbage, trout roe, blackened leek & buttered lobster sauce</i>	
DUCK & PUMPKIN	350
<i>Ankbröst med rödvinssås smaksatt med körsbär, picklade gulbetor, inlagda körsbär, rostad pumpapuré Duck breast with red wine sauce flavored with cherries, pickled yellow beets, pickled cherries, roasted pumpkin puree</i>	
CHEEKS & POTATO	285
<i>Rödvinbräserverade oxkind med tryffelpotatispuré, champinjoner och rökt sidfläsk Red wine braised beef cheeks with truffle potato puree, mushrooms and smoked pork belly</i>	
TONIGHT'S SPECIAL AVAILABLE MONDAY - FRIDAY	205
<i>Dagens utbud, fråga er servitör Please ask your server for more info</i>	

K&T CLASSICS

CLASSIC CHEESE BURGER - VEGGIE OR NOT 🌿	235
<i>Välj mellan två tunna grillade burgare eller halvväxt burgare Choose between two thin grilled burgers or veggie burger</i>	
<i>Dijonnaise, lagrad gruyere ost, karamelliserad lök, tomat, krispsallad, potato bun & pommes frites Dijonnaise, aged gruyere cheese, caramelized onion, tomato, crisp salad, potato bun & french fries</i>	
CAESAR SALAD	225/255
<i>Romansallad, caesardressing, parmesan, krutonger, välj mellan grillad kyckling eller räkor Roman lettuce, caesar dressing, parmesan, croutons, choose between grilled chicken or shrimps</i>	
BUTCHERS CUT	395
<i>180g Ryggbiff serveras med karamelliserad lök, kantareller, grillad gemsallad & rödvinssås smaksatt med oxmärg 180g sirloin steak served with caramelized onions, chanterelles, grilled gem salad & red wine sauce flavored with beef marrow</i>	

TO SHARE

FARMERS PLATTER	275
<i>3 sorters chark, cornichons, fröknäcke och marmelad 3 types of cold cuts, cornichons, crispbread with seeds and marmelade</i>	
T-BONE STEAK (PREPARE TIME UP TO 1 HOUR)	1400
<i>800 gram T Ben stek, tomatallad, örtsmör, rödvinssås, grillade grönsaker, kläm friterad potatis 800 grams T-Bone steak, tomatosalad, herb compound butter, grilled vegetables, squeeze fried potatoes</i>	

MARCUS GREEN CHOICE

Our Green main course of the month created from seasonal ingredients.

TURNIP & MUSHROOMS	255
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*Timjanstek kålrot, ekskivling och tryffel. svarvad kålrot, kålrotspuré, picklad kålrot, persiljekrasse
Thyme-fried turnip with mushrooms and truffle. Turned turnip, turnip puree, pickled turnip, parsley cress*



KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party

APPETIZERS

*Råraka på stor gräart med potatis från svenska bönder, grönkålssallad, lingon chutney, picklad svamp och rostade betor
Hash on large field peas and potato from Swedish farmers, kale salad, lingonberry chutney, pickled mushrooms and roasted beets*

MAIN

*Mjukbakad röding med rostad spetskål, forellrom, sotad purjolök & smörad hummersås
Baked char with roasted white cabbage, trout roe, blackened leek & buttered lobster sauce*

SWEET

*Varm äppelkaka med madagascar vaniljglass och karamell
Warm apple cake with Madagascar vanilla ice cream and caramel*

545/PP

SWEETS & DESSERTS

CHEESE	135
<i>2 sorters ostar, marmelad, knäcke 2 kinds of cheeses, marmalade, crackers</i>	
APPLES & CARAMEL	99
<i>Varm äppelkaka med Madagascars vaniljglass och karamell Warm apple cake with Madagascar vanilla ice cream and caramel</i>	
CREME BRULEE	105
<i>Klassisk creme brulee Classic creme brulee</i>	
DAGENS SORBET/GLASS	65/scoop
<i>För dagens utbud, fråga er servitör For daily flavours, please ask your server for more info</i>	
E.T.D	165
<i>Espresso, Truffle, Diplomatico Rum</i>	

Allergies? Ask your waiter.



WINES

BASIC

GLASS/BOTTLE

WHITE

VERDICCHIO VILLA BIANCHI 115/545

Verdicchio, Marche, Italy - SUSTAINABLE

RED

MONTEPULCIANO D'ABRUZZO PODERE 115/545

Montepulciano, Abruzzo, Italy - SUSTAINABLE

SOME EXTRA

GLASS/BOTTLE

WHITE

GRÜNER VELTLINER SOCIAL CLUB 1-LITER 135/810

Grüner Veltliner, Kamptal, Austria - ORGANIC

BOUCHARD PÉRE & FILS BOURGOGNE 145/725

Chardonnay, Bourgogne, France

RED

PARAJES DEL VALLE MONASTRELL 135/675

Manstrell, Alicante, Spain - ORGANIC & VEGAN

BOUCHARD PÉRE & FILS BOURGOGNE 145/725

Pinot Noir, Bourgogne, France

ROSÈ

LA VIEILLE FERM ROSÈ 115/545

Grenache, Rhône, France

CHÂTEAU DES FERRAGE MON PLAISIR 145/725

Grenache, Syrah och Rolle. Côtes de Provence, France

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

GUT HERMANNENBERG RIESLING 160/800

Riesling, Nahe, Germany

SAUVIGNON BLANC "PRIMULA" 185/925

Sauvignon Blanc, Loire, France

RED

RABBLE ZINFANDEL 165/825

Zinfandel, Paso Robles, California, USA

IL PRINCIPE LANGHE NEBBIOLO 185/925

Nebbiolo, Langhe, Italy

LOOKING FOR MORE DELICIOUS BEVERAGES?

DON'T WORRY, ASK US FOR THE LIST

Letar du efter fler goda drycker? Fråga oss efter den större listan.

BEER

CARLSBERG EXPORT, FAT 40cl/85

BROOKLYN DEFENDER IPA 40cl/99

ERIKSBERG KARAKTÄR, FAT ... 40cl/95

KRONENBOURG BLANC, FAT ... 40cl/98

CARLSBERG HOF ORGANIC 33cl/80

BROOKLYN LAGER 33cl/105

BROOKLYN EIPA 33cl/105

CELIA ORGANIC GLUTENFRI ... 33cl/85

GRIMBERG BLOND 33cl/105

SOMMERSBY CIDER ECO 33cl/80

SOFT DRINKS

SOMMERSBY PEAR NON ALC ... 33cl/60

BROOKLYN SPECIAL EFFEKT ... 33cl/75

CARLSBERG NON ALCO 33cl/60

PEPSI/PEPSI MAX/ZINGO/7UP . 33cl/45

TONIC WATER/GINGER

BEER/PINK SODA/PINEAPPLE

SODA 25cl/45

JUICE 25cl/40



KITCHEN & TABLE

BY MARCUS SAMUELSSON

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Our cocktails are created with a NO-WASTE philosophy.

#CLEVERCOCKTAILS 

CLASSIC COCKTAILS

FRENCH MARTINI

5CL 170

Vodka, Chambord, Pineapple juice

PAINKILLER

Dark rum, Pineapple juice, Orange juice,

NEW YORK SOUR

Bourbon, Lemon, Sugar, Egg white, Dash of red wine

STRAWBERRY BASIL SMASH

Vodka, Soda, Basil, Lime, Strawberry



NOT SO CLASSIC COCKTAILS

SPICY PALOMA

5CL 170

Mescal, Cointreau, Jalapeño cordial, Pink grapefruit soda

AVEMOTION

Gin, Creme de violette, Lime, Sugar, Egg white

SUMMERTIME

Vodka, Aperol, Saint Germain, Lime, Blood orange, Egg white

FBI OPEN UP

Xante, Diplomatico Rum, Lemon, Sugar, Egg white, Bitters

SPARKLING

RUIDA DOMO CAVA 115/635

Spain - ECO

NV JEIO ORGANIC BRUT PROSECCO 125/695

Venetien, Italien

BOUCHÉ CUVÉE RÉSERVÉE 145/795

Champagne, France