

SNACKS

Small quick bites for the hungry one.

PADRON PEPPERS	115
<i>Grapes ajo blanco & smoked paprika croutons</i>	
K&T HOT WINGS	140
<i>Blue cheese dip & celery sticks</i>	
K&T DUMPLING TOWN 🌱 V	150
<i>Vegan gyoza, pickled carrots, bok choy & soy sauce</i>	

APPETIZERS

VEAL TARTARE	165
<i>Quail egg, sorrel, chanterelle aioli & malt crumble</i>	
LUMPFISH ROE	165
<i>Crispy cake, Vesterhavs cheese, caramelized onions & crème fraîche</i>	
SMOKED ARCTIC TROUT	165
<i>Apple salad, fennel, dill, lemon mustard dressing, rye bread & trout roe</i>	
FARMER'S PLATE	185
<i>Selection of local cheese & cured meats, olives & grilled bread</i>	

CARE TO SHARE?

SIDES

TOMATO SALAD 🌱	65
<i>Tomato & onion salad</i>	
SOHO FRIES 🌱	65
<i>French fries, parmesan cheese, ketchup & mayo</i>	
GARDEN SALAD 🌱	65
<i>Lettuce leaves, cherry tomatoes & almonds</i>	

MAIN COURSES

LOCAL SPECIALS

YAKAMEIN JAZZ SOUP	235
<i>Crayfish tails, chicken, broth, noodles, seaweed & egg</i>	
VEAL CHEEKS	240
<i>Beer & honey braised veal cheeks, creamy polenta with saffron & gremolata</i>	
ARAIGNÉE DE PORC	260
<i>Mushroom sauce, chard, potatoes & lingonberries</i>	
FISH & CHIPS	275
<i>Beer battered haddock, tartar sauce, grilled lemon & French fries</i>	

K&T CLASSICS

CHICKEN CAESAR SALAD	230
<i>Grilled chicken, gem salad, parmesan, croutons & Caesar dressing</i>	
NATURLI VEGAN BURGER 🌱 V	215
<i>Caramelized onions, tomato, lettuce, pickles, vegan cheese, mayo & French fries</i>	
K&T BEEF BURGER	215
<i>Caramelized onions, tomato, lettuce, pickles, cheddar, mayo & French fries</i>	
THE TRUFFLE BURGER	250
<i>Cheddar, truffle pecorino, fried shallots, port wine sauce, parsley & French fries</i>	
BUTCHERS CUT	295
<i>Cut of the day, bearnaise sauce, seasonal vegetables & French fries</i>	

TO SHARE

MIXED GRILL (MINIMUM 2 PERSONS)	230 /PP
<i>A selection of meat from the grill, bearnaise sauce, seasonal vegetables, grilled flatbread & French fries</i>	

MARCUS GREEN CHOICE

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

CELERIAC & MUSHROOMS 🌱	205
<i>Fried mushrooms, salt baked celeriac, poached egg & cabbage broth</i>	

KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party
Minimum 2 persons.

APPETIZERS

*K&T Dumpling Town
Farmer's Plate*

MIXED GRILL

*A selection of meat from the grill, bearnaise sauce,
seasonal vegetables, grilled flatbread & French fries*

DESSERTS

*Crème Brûlée
Chocolate Hill*

445/PP

SWEETS & DESSERTS

CRÈME BRÛLÉE	95
<i>Bourbon vanilla & caramelized hazelnuts</i>	
APPLE TART	110
<i>Caramelized apples, pickled ginger & cardamom ice cream</i>	
CHOCOLATE HILL	115
<i>Chocolate, passion fruit, crispy feuilletine, salted caramel & sorbet</i>	
LOCAL CHEESE PLATE	125
<i>Vesterhavs cheese, brie & Blå Kornblomst Served with rose hips compote & ryebread chips</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.

WINES

BASIC

GLASS/BOTTLE

WHITE

LAGRANJA BLANCO VERDEJO VIURA 95/360
Verdejo, Castilla y León, SPAIN

RED

LA VIEILLE FERME 100/370
Grenache/Syrah, FRANCE

SOME EXTRA

GLASS/BOTTLE

WHITE

ATTITUDE SAUVIGNON BLANC 115/460
Sauvignon Blanc, Loire, FRANCE

TRIMBACH 135/535
Riesling, Alsace, FRANCE

LA TUNELLA 145/555
Pinot Grigio, Colli Orientali del Friuli, ITALY

RED

ZINFANDEL DIAMOND LAKE 120/475
Zinfandel, California, USA

LA FORGE ESTATE MERLOT 135/535
Merlot, Languedoc, FRANCE

RIPASSO CLASSICO SUPERIORE 145/555
Corvina, Valpolicella, ITALY

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

MÂCON SOLUTRÉ-POUILLY 155/595
Chardonnay, Bourgogne, FRANCE

RED

SEBASTIANI CABERNET SAUVIGNON 160/610
Cabernet Sauvignon, California, USA

**LOOKING FOR MORE DELICIOUS BEVERAGES?
DON'T WORRY, ASK US FOR THE LIST**

BEER

CARLSBERG 55/65

TUBORG CLASSIC 65/75

KRONENBOURG 1664 BLANC 70/80

BROOKLYN

STONEWALL INN IPA 70/80

GRIMBERGEN BLONDE 70/80

GRIMBERGEN DOUBLE

AMBREE 70/80

GRIMBERGEN BELGIAN

PALE ALE 70/80

JACOBSEN VIVA CLASSIC 75/85

JACOBSEN YAKIMA IPA 75/85

JACOBSEN BROWN ALE 75/85

SOMERSBY APPLE CIDER 65

BROOKLYN SPECIAL EFFECTS

0,4% ALC 65

CARLSBERG NORDIC

0,5% ALC 50

SOFT DRINKS

COCA COLA - COLA ZERO 42

SPRITE - FANTA 42

SCHWEPES LEMON -
GINGER ALE 42

FUZE ICE TEA LEMON 48

FUZE ICE TEA PEACH 48

SØBOGAARD ELDERFLOWER 45

RED BULL 45

SAN PELLEGRINO 56

ACQUA PANNA 56

FEVER TREE MIXERS 55

ORGANIC CRAFT LEMONADE

RHUBARB HEAVEN 65

ORGANIC CRAFT LEMONADE

ELDERFLOWER DREAM 65

ORGANIC CRAFT LEMONADE

LEMON LIME SUNSHINE 65

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

MOSCOW MULE 120,-

Absolut vodka, lime juice & ginger beer

DARK N STORMY 120,-

Gosling rom, lime juice & ginger beer

APEROL SPRITZ 120,-

Aperol, Cava & soda

GIN HASS 120,-

Malfy gin, mango syrup & lemon soda

NOT SO CLASSIC COCKTAILS

PASSION ATTRACTION 110,-

Passion fruit, lemon & gin from NJORD

BERRY BLAZE 110,-

Black currant, cranberry, lemon, lime & gin from NJORD

MOJITO 110,-

Mint, lime, elderflower & white rum from NJORD

SPARKLING

BODEGAS NAVERAN, BRUT, ESPECIAL 85/395
Cava, Penedes, SPAIN

CALIXTÈ, BRUT 95/485
Cremant d'Alsace, FRANCE

ANDRÈ CLOUET, GRANDE RESERVE, BRUT 145/765
Champagne, FRANCE

NV POL ROGER RESERVE BRUT 995
Champagne, FRANCE

MOET & CHANDON BRUT IMPERIAL 1195
Champagne, FRANCE

2012 DOM PERIGNON 3500
Champagne, FRANCE



KITCHEN & TABLE

BY MARCUS SAMUELSSON