

SNACKS

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

- MUSHROOM TEMPURA** 🌿 V 155
With a teriyaki glaze and wasabi 1, 2, 7
- BLEAK ROE** 🌿 185
Baked potato cake with bleak roe, Bufar and Roros sour cream . 5, 8
- STAVANGER CHARCUTERIE** 175
Cheeses from Stavanger Ysteri with ham, fig compote, and grissini. 1, 2, 8

APPETIZERS

- VENISON TARTARE** 175
Pickled Chanterelle mushrooms, shallots, almonds & chanterelle aioli. 4, 9, 13
- ARCTIC CHAR** 175
Apple salad, toasted rye and trout roe with a dill & lemon-mustard dressing. 1, 5, 11, 13, 16.
- CREAMED MUSSEL SOUP** 165
Smoked Norwegian mussels with saffron & green oil. 8, 15

CARE TO SHARE?

Ask your waiter about sharing alternatives.

SIDES

- FANCY FRIES** 🌿 105
Parmesan Fries with truffle mayonnaise & ketchup 4, 8, 11, 13
- GARDEN SALAD** 🌿 V 95
Seasonally-sourced side salad. 16
- DIPS** 45
Choose between truffle mayonnaise, chantarelle aioli, bearnaise and red wine sauce.

MAIN COURSES

LOCAL SPECIALS

- PAN-FRIED DUCK BREAST** 395
With caramelised parsnip purée and grilled local vegetables. Finished with red wine sauce. 8, 13
- CRUSTED RACK OF LAMB** 425
Mixed root vegetables & black garlic potato purée. Accompanied with a whiskey sauce. 1, 2, 8, 13
- STERLING HALIBUT** 395
Pan-fried fillet with cabbage broth, asparagus beans, cabbage, walnut oil & winter truffle. 5, 9
- NORWEGIAN COD** 375
Baked and paired with shellfish bisque, roasted romanesco, asparagus and potato grenaille. 3, 5, 8
- SALT-BAKED CELERIAC** 🌿 V 295
Paired with a selection of local mushrooms, toasted pine nuts and pickled onion. Onion oil, cabbage and vegetable broth. 9, 10, 13

K&T CLASSICS

- AUTUMN CAESAR** 295
Grilled chicken on a bed of romano salad, garnished with caesar dressing, bacon, parmesan & croutons. 1, 2, 4, 5, 8, 11
- THE TRUFFLE BURGER - VEGGIE OR NOT** 🌿 V 315
Brioche, cheddar, truffle pecorino, bacon, tomato and truffle mayo. A choice of Nyyggt Brisket or Naturli Fava Beans for the patty. Served with fries & ketchup. 1, 2, 4, 8, 13
- BUTCHERS CUT** 395
200g rib-eye with grilled vegetables & parmesan fries. Can be served with either Bearnaise or Red Wine sauce. 4, 8, 13

KIDS MENU

Please ask your waiter for the childrens menu.

TO SHARE

Ask your waiter about sharing alternatives.

SWEETS & DESSERTS

- APPLE CAKE** 🌿 165
Caramelised apple & pickled ginger, with almond ice cream and a vanilla sauce. 1, 2, 8, 9, 13
- FOREST FRUIT MOUSSE** 🌿 175
Milk chocolate mousse, with a port wine & forest fruit reduction, coffee crumble and almond Financier. 1, 2, 4, 8, 9, 13
- PUMPKIN PANNA COTTA** 🌿 185
With crystallised white chocolate, sea buckthorn, meringue flakes and dark chocolate. 4, 8.
- ICE CREAM / SORBET OF THE DAY** 🌿 V 145
Served with crumble & fresh berries. 1, 2, 8

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. Rye



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.

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

MARQUÉS DE CÁCERES VERDEJO 2020 109/525

Fresh, elegant taste of citrus fruits & herbs. Rueda, 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 & 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, fruity flavour.

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 99/134

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

7FJELL GINGER NINJA 109

GALIPETTE ORGANIC CIDER 109

SOFT DRINKS

NON-ALCOHOLIC BEER 80

LERVIG NO WORRIES 80

LERVIG NO WORRIES

GRAPEFRUIT 80

BROOKLYN SPECIAL EFFECT 70

SAFTERIET

(ELDERFLOWER, APPLE,

REDCURRENTS 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