

# WINES

## BASIC

GLASS/BOTTLE

### WHITE

2020 VILLA BIANCHI VERDICCHIO .....105/495  
*Marche, Italy*

### RED

2019 MONTEPULCIANO D'ABRUZZO PODERE ..... 105/495  
*Abruzzo, Italy*

## SOMETHING EXTRA

GLASS/BOTTLE

### WHITE

2020 HANS BAER RIESLING .....125/495  
*Rheinhessen, Germany*

2019 CASTRO VALDES ALBARIÑO .....134/605  
*Rias Baixas, Spain*

### RED

2018 LONG BARN PINOT NOIR .....146/656  
*California, USA*

2018 CLAY CREEK CABERNET SAUVIGNON .....149/545  
*Lodi, California*

### ROSÈ

2017 JURTSCHITSCH ROSÉ .....127/575  
*Kamptal, Austria*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

2018 JURTSCHITSCH GRÜNER VELTLINER .....140/565  
*Kamptal, Austria*

2016 PASCAL SAUVIGNON BLANC .....168/675  
*Loire, France*

### RED

2018 POGGIO TEO CHIANTI CLASSICO .....160/695  
*Tuscany, Italy*

2017 A. CHRISTMANN SPÄTBURGUNDER .....180/765  
*Pfalz, Germany*

## BEER AND SODA

|                                    |            |
|------------------------------------|------------|
| BROOKLYN DEFENDER IPA, DRAFT       | 102        |
| BROOKLYN LAGER, DRAFT              | 95         |
| ERIKSBERGS KARAKTÄR, DRAFT         | 85         |
| CARLSBERG EXPORT, DRAFT            | 80         |
| BROOKLYN EAST INDIA PALE ALE, 33CL | 102        |
| GRIMBERGEN BLONDE, 33CL            | 85         |
| CELIA ORGANIC "GLUTEN FREE", 33CL  | 85         |
| CARLSBERG HOF ORGANIC, 33CL        | 79         |
| LOCAL BEER, 33CL                   | Please ask |
| SOMERSBY CIDER                     | 78         |
| BROOKLYN SPECIAL EFFECTS, 33CL     | 68         |
| CARLSBERG NON ALCOHOLIC            | 52         |

# 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

5CL 145

### MANHATTAN

*Rye whiskey, sweet vermouth, angostura, maraschino cherry*

### COSMOPOLITAN

*Lemonvodka, cointreau, cranberry, lime*

### HENDRICK'S GIN & TONIC

*Gin, tonic, cucumber, black pepper*

## NOT SO CLASSIC COCKTAILS

5CL 145

### APRHODISIAC

*Limoncello, elderflower, lemon, bitters, cava*

### ELDERFLOWER MARTINI

*Gin, elderflower, lime, sugar*

### ROYAL DAQUIRI

*White rom, violette, lime, sugar*

## SPARKLING

GLASS/BOTTLE

|                               |         |
|-------------------------------|---------|
| NV JEIO ORGANIC BRUT PROSECCO | 121/575 |
| <i>Veneto, Italy</i>          |         |
| NV MERCIER BRUT               | 155/845 |
| <i>Champagne, France</i>      |         |
| NV MÖËT CHANDON BRUT RESERVE  | 955     |
| <i>Champagne, France</i>      |         |



KITCHEN & TABLE

BY MARCUS SAMUELSSON

# SNACKS

**OLIVES**  ..... 55

*With fresh herbs & garlic*

**ALMONDS**  ..... 45

*Saltraosted almonds*

# APPETIZERS

**TARTARE** ..... 295

*Beef fillet tartare, egg yolks 63.5, Gotland truffles, micro green & mustard seeds*

**SOUP** ..... 235

*Langoustine soup with saffron from Gotland, Västerbotten cheese & fennel*

**HEART SALAD** ..... 195

*Charred heart salad, hazelnuts, yoghurt, Svedjan-cheese & oxalis*

**MEATPACKING PLATTER** ..... 185

*Chefs choice of charcuterie & cheese*

# CARE TO SHARE?

# SIDES

**FRENCH FRIES** ..... 55

*Pommes frites*

**GREEN AUTUMN SALAD** ..... 55

*A small salad with vegetables of the season*

**DIP SAUCES** ..... 35

*Please ask*

# MAIN COURSES

**CALF FILLET** ..... 395

*Swedish calf fillet with veloute on black mushroom, celeriac cream & black cabbage*

**BUTCHER'S CUT** ..... 235

*Today's beef with the chef's choice of sides*

**COMMON SOLE** ..... 345

*Butter fried common sole with beurre blanc, roe, almond potato & lentils from Gotland*

**THE TRUFFLE BURGER - VEGGIE OR NOT** ..... 235 

*Choose between beef or vegetarian burger, dressing & your choice of SOHO-fries or side salad*

**CHICKEN CAESAR** ..... 215

*Grilled chicken breast, romaine lettuce, caesar dressing & croutons*



## MARCUS GREEN CHOICE

The month's green main course are made of seasonal vegetables

**CABBAGE** ..... 265

*White cabbage from Bonden Blom with ponzu, long pepper, jalapeño, artichoke & browned butter*

# SWEETS & DESSERTS

**ICE CREAM** ..... 165

*Ice cream made on sour cream with valrhona chocolate & raspberries*

**SEABERRY SORBET** ..... 150

*Seaberry sorbet with Frangipane & roasted almonds*

**CHEESE** ..... 145

*The cheese of the week*

**CRÉME BRÛLÉE** ..... 120

*Traiditional crème brûlée*

**CHOCOLATE TRUFFLE** ..... 55

*Homemade chocolate truffle with berries*



#KITCHENANDTABLE @KITCHENANDTABLE