

# WINES

## BASIC

12CL/BOTTLE

### WHITE

BODEGAS LEGANZA MONTERIO WHITE ..... 6,90€/40€  
Viura, SPAIN

### RED

BODEGAS LEGANZA MONTERIO RED ..... 6,90€/40€  
Tempranillo, SPAIN

## SOMETHING EXTRA

12CL/BOTTLE

### WHITE

MASI MODELLO PINOT GRIGIO ..... 8,50€/49€  
Pinot Grigio, ITALY

TORRES VINA ESMERELDA ..... 8,90€/51€  
Gewurztraminer, SPAIN

CONO SUR RESERVE CHARDONNAY ..... 9,20€/54€  
Chardonnay, CHILE

### RED

CONO SUR 8 GRAPES ..... 8,70/52€  
Blend, Cab Sauv, Malbec, CHILE

MASI CAMPOFIORIN ..... 9,20/54€  
Corvina, Rondinella, ITALY

TORRES GRAN CORONAS RESERVA ..... 9,50/56€  
Cabernet Sauvignon, Tempranillo, SPAIN

### ROSE

TORRES VINA ESMERELDA ..... 7,50€/49€  
Garnacha Tinta, SPAIN

## LET'S GO CRAZY

12CL/BOTTLE

DR. L RIESLING DRY ..... 10,00€/62€  
Riesling, Mosel, GERMANY

ANSELMANN SPÄTBURGUNDER ..... 9,90€/60€  
Pinot Noir, GERMANY

THREE FINGER JACK ..... 12€/74€  
Zinfadel, USA

## BEER AND SODA

LAPIN KULTA PURE 4,5% ..... 7,80€/8,50€

LAHDEN ERIKOIS NEIPA 5,5% ..... 9,50/10,50€

LAHDEN ERIKOIS US WHEAT 5,5% ..... 9,50€

LAHDEN ERIKOIS 'A' 5,3% ..... 9,50€

LAHDEN ERIKOIS IPA 4,7% ..... 9,50€

KRUSOVICE LAGER IMPERIAL 5% ..... 9,50€

KRUŠOVICE DARK CERNÉ 3,8% ..... 9,50€

MALMGÅRD IPA ..... 9,80€

SOL 4,5% ..... 7,50€

BIRRA MORETTI PALE LAGER 4,6% ..... 7,50€

ORIGINAL LONG DRINK 5,5% ..... 7,50€

HAPPY JOE APPLE / PEAR CIDER 4,7% ..... 7,50€

HEINKEN 0,0% ..... 6,50€

BIRRA MORETTI ZERO 0,0% ..... 6,50€

HAPPY JOE APPLE 0,0% ..... 6,50€

PEPSI / PEPSI MAX / JAFFA / 7UP ..... 4,80€

# COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

## CLASSIC COCKTAILS

12€

### OLD FASHIONED

Jim Beam Rye Bourbon, Angostura Bitters, Sugar, Orange slice

### TOM COLLINS

Beefeater Gin, Lemon, Soda

### EL PRESIDENTE

Havana Club Anejo 7 Rum, Lillet, Triple Sec, Orange

## NOT SO CLASSIC COCKTAILS

13€

### AVIAPOLITAN

Jameson Whisky, Triple Sec, Cranberry Juice, Lime

### ELDERFLOWER COLLINS

Absolut Vodka, St. Germain's Liqueur, Soda, Lemon

### PUMPKIN SPICE HIGHBALL

Beefeater Blood Orange Gin, Pumpkin spice, Lime, Ginger

## SPARKLING

12CL/BOTTLE

DIVICI ORGANIC PROSECCO EXTRA DRY ..... 8,50€/49€  
Glera, Veneto, ITALY

FREIXENET EXPERIENCIA CAVA SECO ..... 50€  
Parellada, Macabeo, Xarel-lo, DO Cava, SPAIN

LANSON LE BLACK LABEL ..... 25€ (20cl) / 89€  
Pinot Noir, Chardonnay, Pinot Meunier, AC Champagne, FRANCE

CHARLES HEIDSICK BRUT RESERVE ..... 89€  
Pinot Noir, Chardonnay, Meunier, FRANCE



KITCHEN & TABLE

BY MARCUS SAMUELSSON

# SNACKS

**CROQUETTES (L)** ..... 5€

*Perunakroketit ja tatti aiolia (sisäältä pähkinää)  
Potato croquettes and cep aioli (contains nuts)*

**MARINATED OLIVES (L,G)** ..... 4€

*Marinoituja oliiveja  
Marinated Olives*

**SELECTION OF BREAD (L)** ..... 4€

*Leipälajitelma  
Selection of bread*

# APPETIZERS

**BRIOCHE (L)** ..... 15€

*Paahdettua briossia, rapeaa sipulia, uppomuna, siianmätii ja piparjuurta  
Roasted brioche, crispy onions, poached egg, whitefish roe and horseradish*

**BEEF TARTAR (L)** ..... 15€

*Tatti aiolia, rapeaa sipulia, pikkelöityä sipulia, kananmunan keltuaista ja yrttejä  
Cep aioli, crispy onions, pickled onion, egg yolk and herbs*

**SALMON SOUP (L)** ..... 13€/19€

*Kermaista lohikeittoa ja saaristolaisleipää  
Creamy salmon soup and archipelago bread*

# CARE TO SHARE?

**THE BOARD (L,G)** 13€

*Valikoima kasviksia, juustoa ja leikkelettä  
Selection of vegetables, cheese and charcuterie (local)*



## MARCUS GREEN CHOICE

Our green main course of the month.

# MAIN COURSES

**BUTCHER'S CUT - 200G (L,G)** ..... 31€

*Naudan ulkofilee, paahdettua tomaattia ja pähkinävoilla maustettua bearnaiskastiketta*

*Sirloin steak, roasted tomatoes ja bearnaise sauce flavoured with beurre noisette*

**CATCH THE COD (L)** ..... 29€

*Turskan seläkettä, tryffelillä maustettua lientä, neulapapuja ja kaalia sekä saksanpähkinäöljyä*

*Pan-roasted Cod filet, truffle infused jus, green beans, cabbage, walnut oil*

**LAMB (L)** ..... 27€

*Karitsa wallenberg, selleripyree tummaa sienikastiketta.*

*Lamb Wallenberg, celeriac puree and dark mushroom sauce*

**K&T TRUFFLE BURGER & FRIES (L)** ..... 23€

*Naudan 160g pihvi, Peruna sämpylä, cheddar juustoa, tryffelimajoneesia, portviinissä haudutettua sipulia  
Kasvisvaihtoehto ja gluteniton saatavilla*

*160g finnish beef burger, potato bun, bacon, cheese, truffle mayonnaise, stewed onion with portwine  
Vegetarian, and gluten free option available*

**BAKED CELERIAC & WILD MUSHROOM (L,G)** ..... 23€

*Paahdettua selleriä, paistettuja sieniä, pikkelöityä sipulia ja tryffelillä maustettua lientä*

*Roasted celeriac, fried mushrooms, pickled onions and truffle infused jus*

**CHICKEN CAESAR (L)** ..... 13€/19€

*Grilled chicken breast, Romaine lettuce, Caesar dressing, Parmesan cheese and croutons*

*Grillattua kananrintaa, Romaine salaattia, Caesar kastiketta, Parmesan lastuja ja leipäkrutonkeja*

<b>SIDES</b>	<b>SWEET POTATO FRIES (M,G)</b> ..... 6€
	<i>Bataattiranskalaiset</i>
	<b>FRENCH FRIES (M,G)</b> ..... 5€
	<i>Ranskanperunat ja majoneesi</i>
<b>SIDE SALAD (M,G)</b> ..... 5€	
<i>Vihersalaattia</i>	
<b>TOMATO &amp; ONION SALAD (M,G)</b> ..... 4€	



#KITCHENANDTABLE @KITCHENANDTABLE