

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 🍸

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 355

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

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