

# WINES

## BASIC

GLASS/BOTTLE

### WHITE

VERDICCHIO VILLA BIANCHI .....115/545  
*Verdicchio Marche, Italy*

### RED

MONTEPULCIANO D'ABRUZZO PODERE .....115/545  
*Montepulciano, Abruzzo, Italy*

### ROSÈ

LA VIEILLE FERM ROSÈ .....115/545  
*Rhône, France*

## SOMETHING EXTRA

GLASS/BOTTLE

### WHITE

LONG BARN CHARDONNAY .....145/725  
*Chardonnay, California, USA*

### RED

M. CHAPOUTIER BELLERUCHE .....145/725  
*Grenache, Côtes du Rhône, France*

### ROSÈ

CHÂTEAU DES FERRAGE MON PLAISIR .....145/725  
*Grenache, Syrah, Rolle, Côtes de Provence, France*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

GUT HERMANNBERG .....160/800  
*Riesling, Nahe, Germany*

### RED

SCHWARZ BUTCHER .....185/925  
*Pinot Noir, Neusiedlersee, Burgenland, Austria*

## BEER AND SODA

CARLSBERG EXPORT, FAT .....40cl/85  
ERIKSBERG KARAKTÄR, FAT .....40cl/95  
KRONENBOURG 1664 BLANC, FAT .....40cl/98  
BROOKLYN DEFENDER IPA, FAT .....40cl/99  
GUEST TAP .....40cl/105  
CARLSBERG HOF ORGANIC .....33cl/80  
BROOKLYN LAGER .....33cl/105  
BROOKLYN EAST INDIA PALE ALE .....33cl/105  
SAN MIGUEL GLUTEN FREE .....33cl/85  
SOMMERSBY CIDER .....33cl/80  
PEPSI/PEPSI MAX/ZINGO/  
7UP/SPARKLING WATER .....45  
TONIC WATER/GINGER BEER  
PINK GRAPE SODA .....45  
CARLSBERG NON ALCO 0.5% 33CL .....60  
BROOKLYN SPECIAL EFFEKT 0.4% 33CL .....65  
SOMMERSBY PEAR NON ALC 0.0% 33CL .....60

# 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 170

### APPLEJACK RABBIT

*Applejack, lemon, orange, maple syrup*

### ELDERFLOWER MULE

*Vodka, Elderflower liqueur, lemon, mint, ginger beer*

### CHARLIE CHAPLIN

*Sloe gin, Apricot liqueur, lime*

## NOT SO CLASSIC COCKTAILS

5CL 170

### ALQUEMIST

*Gin, Aperol, Lime, Simple syrup, Raspberry*

### ABSINTH SOUR PASSION

*Absinth, Passion, Sugar, Lemon*

### COMPANY BUCK

*Dark rum, pineapple, lime, ginger, Angostura bitter, soda water*

## SPARKLING

RUIDA DOMO CAVA BRUT .....115/635  
*Cava, SPAIN - ECO*  
NV JEIO ORGANIC BRUT PROSECCO .....125/695  
*Venetien, ITALY - ECO*  
BOUCHÉ CUVÉE RÉSERVÉE BRUT .....145/795  
*Champagne, FRANCE*



KITCHEN & TABLE

BY MARCUS SAMUELSSON

# MAIN COURSES

## DAILY SPECIAL'S .....175

*Inklusive smör, bröd, en liten sallad & kaffe/te  
Including butter, bread, a small salad & coffee/tea*

## MONDAY .....

*Lammfärslimpa med rostade rotfrukter, löksås & chèvrekrem  
Meatloaf of lamb with roasted root vegetables, onion sauce & chèvre cream*

*Today's Veggie:*

*Cannelloni fylld med ricotta & spenat. Severas med tomatsås & parmesan  
Cannelloni filled with ricotta & spinach. Served with tomato sauce & parmesan*

## TUESDAY .....

*Bakad lax med mangold, äggkräm, kokt potatis, forellrom, krispig rågbröd & sandefjordsås  
Baked salmon with chard, egg cream, boiled potatoes, trout roe, crispy rye bread & Sandefjord sauce*

*Today's Veggie:*

*Hummus med saltrostade betor, sojaböner, smörrostad morot & fräsigt grönkål  
Hummus with salt roasted beets, soybeans, butter roasted carrot & crispy kale*

## WEDNESDAY .....

*Viltskav med trattkantareller, potatispuré & rårörda lingon  
Sautéed reindeer with yellowfoot chanterelles, potato puree & lingonberries*

*Today's Veggie:*

*Bakad rotselleri med tångkaviar, vegansk dilleemulsion, semitorkade tomater & rostade hasselnötter  
Baked celeriac with seaweed caviar, vegan dill emulsion, semi-dried tomatoes & roasted hazelnuts*

## THURSDAY .....

*Osso buco med saffrans risotto  
Osso buco with saffron risotto*

*Today's Veggie:*

*Gnocchi med kronärtskocka & spenat  
Gnocchi with artichoke & spinach*

## FRIDAY .....

*Nattbakad kalv tri tip med rotselleripuré, smörstek svamp, rödvinsås & rostad potatis  
Overnight baked veal tri tip with celeriac puree, butter fried mushrooms, red wine sauce & roasted potatoes*

*Today's Veggie:*

*Rödbetstartare med krispig kavring, riven getost & rostade frön  
Beetroot tartare with crispy dark rye bread, grated goat's cheese & roasted seeds*

# MAIN COURSES

## SOUP OF THE WEEK .....155

*Blomkålssoppa med karamelliserad löktoast  
Cauliflower soup with caramelized onion toast*

## VEGGIE BURGER .....225

*Med lingonchutney, gruyere ost, grönsallad, bifftomat, lingoncoleslaw & pommes frites  
With lingonberry chutney, gruyere cheese, green salad, beefsteak tomato, lingonberry coleslaw & french fries*

## MR. MOOSTACHE .....285

*Älghamburgare, lingonchutney, gruyere ost, grönsallad, bifftomat med lingon-coleslaw & pommes frites  
Moose burger, lingonberry chutney, gruyere cheese, green salad, beef tomato with lingonberry coleslaw & french fries*

## CAESAR SALAD .....220/255

*Romansallad, caesardressing, parmesan, krutonger. Välj mellan grillad kyckling eller räkor  
Roman salad, caesar dressing, parmesan, croutons. Choose between grilled chicken or shrimps*

## STEAK MINUTE .....295

*Ryggbiff, pommes frites & bernaissås  
Strip loin, french fries & bearnaise sauce*

## FISH & SEAFOOD CASSEROLE .....265

*Krämig fisk & skaldjursgryta med rotfrukter & aioli  
Creamy fish & seafood casserole with root vegetables & aioli*

## SIDES FARMER'S PLATTER FOR 2 .....275

*Fyra sorters chark, ost, cornichons, gammeldags tunnbröd & marmelad  
Four kinds of cold cuts, cheese, cornichons, old fashioned crispy flat bread & marmelade*

## FANCY FRIES .....79

*Pommes frites med parmesan, chili & dipsås  
French fries, parmesan, chili & dip sauce*

# SWEETS & DESSERTS

## CRÈME BRÛLÉE .....98

*Klassisk crème brûlée  
Classic crème brûlée*

## CHOCOLATE TRUFFLE .....55

*Chokladtryffel*

## ALLERGIES? ASK YOUR WAITER .....



#KITCHENANDTABLE

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