

SNACKS

Small quick bites for the hungry one.

- SALTY ALMONDS**  65
Salt roasted Almonds
- ALMOND CHRISP**  65
Crispy almond potato chips served with Svea Löfsta cheese, chives & espelette pepper
- LITTLE ITALY**  60
Marinated olives

APPETIZERS

- HALF STEAK TARTARE** 195
Veal tartar with pickled chili, parsley cream & pecorino
- VICHYSOISE SOUP** 185
Vichyssoise soup served with sour cream, crispy bacon, chervil & bruschetta with grana padano
- THE CRAB** 185
Potato donut served with crab mixture, tomato aioli, dried tomatoes and lobster bisque
- WILD MUSHROOM SANDWICH**  180
Roasted brioche with fried mushroom, pickled onions, spinach & smoked melted cheddar
- STARTER "C.A" SHRIMP SANDWICH** 180
Served with butter fried bread, crisp salad, shrimps, dill mayonnaise & egg.

CARE TO SHARE?

All our appetizers are made for sharing.
We love to serve them family style!

SIDES

- FRENCH FRIES OR SWEET POTATO FRIES** 65
- GARDEN SALAD**  65
- THYME & GARLIC ROASTED WINTER VEGETABLES** 65
- SAUCES** 35
Choose between Truffle mayonnaise, Dill mayonnaise, Bearnaise, Grilled tomato mayonnaise, Red wine sauce, tomato aioli or chili mayonnaise

MAIN COURSES

LOCAL SPECIALS

- STEAK TARTARE** 335
Tartar on veal with pickled chili, parsley creme, pecorino, pommes pinnes, french fries & bearnaise
- THE COD** 325
Miso glazed cod served with grilled broccolini, butter sauce and chilli. Add fries or mashed potatoes for 35 SEK extra
- BIG "C.A" SHRIMP SANDWICH** 260
Served with butter fried bread, crisp salad, shrimps, dill mayonnaise & egg.
- SWEDISH CLASSIC** 250
Classic meatballs served with creamy sauce & mashed potato, lingonberry & pickled cucumber.
- TAGLIATELLE ALLA BURATTA**  235
Tagliatelle in a cocktail tomato sauce, Basil, Pesto Genovese topped with grana pandano. Add chicken for 35 SEK extra

K&T CLASSICS

- BUTCHERS CUT** 345
Grilled Prime Cut of the week served with roasted broccoli, baked cherry tomatoes, cauliflower creme, french fries & bearnaise.
- ROSEMARY SOCCA**   260
*Socca with rosemary served with mushrooms, goat cheese, mint and salt-roasted chickpeas topped with pistachio
Vegan option served with vegan cheese instead of goat cheese*
- BACON BURGER OR VEGGIE BURGER**  225
With grilled tomato mayonnaise, cheddar, silver onion, grilled paprika, crisp salad and brioche buns served with coleslaw, french fries & truffle dip.
- SHRIMP SALAD** 245
Mixed salad served with hand-peeled prawns, avocado, egg and chilli mayonnaise
- SALMON CAESAR SALAD** 235
Caesar salad with cold smoked salmon served with croutons, Grana Padano & semi-dried cherry tomatoes.
- CHICKEN CAESAR SALAD** 225
Herb baked chicken filet and bacon with croutons, Grana Padano & semi dried cherry tomatoes.
- PANNOUMI CAESAR SALAD**  225
Served with croutons, Grana Padano & semi dried cherry tomatoes.

TO SHARE

- MIXED GRILL** 375/ PP
Grilled Prime Cut of the week, chicken breast file, lamb merguez. Served with winter vegetables, roasted broccoli, garden salad, bearnaise, truffle mayonnaise, red wine sauce & french fries.

KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party

THE CRAB

Potato donut served with crab mixture, tomato aioli, dried tomatoes and lobster bisque

MIXED GRILL

Grilled Prime Cut of the week, chicken breast file, lamb merguez. Served with winter vegetables, roasted broccoli, garden salad, bearnaise, truffle mayonnaise, red wine sauce & french fries.

WARM CHOCO

Warm Choco cake served with milk chocolate ice cream & raspberries

645/PP

SWEETS & DESSERTS

- SWEDISH CHEESE** 145
Hillsand blå (blue cheese), White Caprin (goat cheese) & Svecia (hard cheese) served with fennel crackers, cranberry/spruce shoot marmalade.
- WARM CHOCO** 125
Warm Choco cake served with milk chocolate ice cream & raspberries
- CRÈME BRÛLÉ** 120
Creme brulee with Bourbon vanilia & salted caramelized hazelnuts
- SELECTION OF SORBET** 45 / per Scoop
Ask your waiter about today's selection of flavors.
- BANAN & CHOKLAD TRYFFEL** 35 / each
Truffle with taste of banana & chocolate made in our own bakery

Allergies? Ask your waiter.



#KITCHENANDTABLE @KITCHENANDTABLE

WINES

BASIC GLASS/BOTTLE

WHITE

VERDICCHIO VILLA BIANCHI 119/565
Verdicchio Marche, ITALY

RED

MONTEPULCIANO D'ABRUZZO BIANCHI 119/565
Montepulciano, Cabernet Sauvignon. Abruzzerna, ITALY

ROSÈ

VIELLE FERMÉ 119/565
Rhône, FRANCE

SOME EXTRA GLASS/BOTTLE

WHITE

SAUVIGNON BLANC "PRIMULA" 175/753
Sauvignon Blanc. Loire, FRANCE

PIEROPAN SOAVE CLASSICO ORGANIC 175/753
Garganega, Trebbiano di Soave. Veneto, ITALY

RED

THE BUTCHER 175/753
Pinot Noir. Burgenland, AUSTRIA

PARAJES DEL VALLE MONASTRELL ECOLOGICO 175/753
Mourvèdre. Jumilla, SPAIN

LET'S GO CRAZY GLASS/BOTTLE

WHITE

GUT HERMANNBERG RIESLING TROCKEN 200/860
Riesling. Nahe, GERMANY

GRÜNER VELTLINER 1-LITER 200/1060
Grüner veltliner. Sonnhof, AUSTRIA

RED

RABBLE ZINFANDEL 200/860
Zinfandel. California, USA

A CHRISTMANN SPÄTBURGUNDER LAGEN 209/893
Spätburgunder. Pfalz, Germany

**LOOKING FOR MORE DELICIOUS BEVERAGES?
DON'T WORRY, ASK US FOR THE LIST**

BEER

ERDINGER WEISSBIER 50cl/129
ERIKSBERG EXPORT 50cl/99
ERIKSBERG KARAKTÄR 33cl/99
STAROPRAMEN DARK 33cl/99
BROOKLYN EIPA 33cl/99
BROOKLYN LAGER 33cl/99
KRONENBOURG BLANC 33cl/99
GRIMBERG BLOND 33cl/99
CARLSBERG EXPORT, FAT 40cl/99
CARLSBERG EXPORT 33cl/93
CARLSBERG HOF ORGANIC 33cl/89
SOMMERSBY CIDER PEAR 33cl/89
CIDRAIE APPLE CIDER DRY 33cl/89

SOFT DRINKS

NON ALCOHOLIC DRINK 89
SOMMERSBY PEAR NON ALC ... 33cl/79
BROOKLYN SPECIAL EFFEKT ... 33cl/79
CARLSBERG NON ALCO 33cl/74
PEPSI 30cl/45
PEPSI MAX 30cl/45
ZINGO 30cl/45
7-UP 30cl/45
S.PELLEGRINO 25cl/45
S.PELLEGRINO 50cl/65
APPLE OR ORANGE JUICE 42

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Have a look in our drink list for more delicious Cocktails!

#CLEVERCOCKTAILS

CLASSIC COCKTAILS

MANHATTAN 5CL 189
Rye whiskey, Vermouth, Bitters

DRY MARTINI
Gin, Vermouth, oliv

WHISKEY SOUR
Whiskey, Lime juice, Egg white

COSMOPOLITAN
Vodka, Cointreau, Cranberry juice

NOT SO CLASSIC COCKTAILS

CHURCHILL MANHATTAN 5CL 189
Scotch, Sweet vermouth, Cointreau, citrus juice

LAST WORD
Gin, Chartreuse, Luxardo, citrus juice

AMARETTO SOUR
Amaretto, lime, Lime juice, Egg white

CRANBERRY AQUAVIT & TONIC
Aquavit, Cranberry juice, Lime juice, Tonic water

SPARKLING

JOSEPH PERRIER CUVÉE ROYALE BRUT 1295
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, FRANCE

CRÉMANT D'ALSACE EXTRA BRUT 2016 1239
Pinot Blanc, Riesling. Alsace, FRANCE

BOUCHÉ CUVÉE RÉSERVÉE BRUT 169/940
Chardonnay, Pinot Meunier, Pinot Noir. Champagne, FRANCE

NV JEIO ORGANIC BRUT PROSECCO 129/645
Glera. Venetien, Italien

RUIDA DOMO CAVA 119/565
Macabeo, Chardonnay. Catalonia, SPAIN



KITCHEN & TABLE

BY MARCUS SAMUELSSON