

WINES

LET'S GO CRAZY

12CL/BOTTLE

WHITE

DR. LOOSEN RIESLING TROCKEN 13€/75€
Riesling/Germany

NINO NEGRI ALPI RETICHE 12€/70€
Nebbiolo/Italy

RED

CHATEUNEUF-DU-PAPE
LE CHASSE DES PRINCES 16€/100€
"gsm" /France

IL FALCONE RISERVA 12€/70€
Nero di troia, Montepulciano/Italy

ROSÈ

MUD HOUSE ROSÉ 10€/60€
Sauvignon blanc, Pinot noir /New Zealand

SOMETHING EXTRA

12CL/BOTTLE

WHITE

ANSELMANN GRAUBURGUNDER 11€/65€
Pinot gris/Germany

ANSELMO MENDES MUROS ANTIGOS 9€/55€
Alvarinho/Portugal

ARTUR METZ 9€/55€
Gewürztraminer/France

RED

CONVENTO DA DA GLORIA RESERVA 9€/55€
Touriga nacional/Portugal

ANSELMANN PINOT NOIR 11€/65€
Pinot noir/Germany

BASIC

12CL/BOTTLE

WHITE

MONTERIO 8€/50€
Viura/Spain

RED

MONTERIO 8€/50€
Tempranillo/Spain

BEER AND SODA

KRUSOVICE PALE LAGER 11€

KRUSOVICE CERNE 9€

LAHDEN ERIKOIS US WHEAT 9.50€

VALLILAN VARASTO LAGER (G) 10€

VALLILAN DYYNI SESSION IPA (G) 10€

VALLILAN TYRZAN TYRNI SOUR 11€

VALLILAN KATU IPA 11€

HAPPY JOE CIDER 9€

EASY WATER SPARKLING 6.50€

SOFT DRINK 5.50€

JUICE 5€

COCKTAILS



CLASSIC COCKTAILS

15€

DRY MARTINI

gin, dry vermouth, olive

CLOUDY DREAM

prosecco & cloudberry liqueur

NEGRONI

campari, vermouth rosso, gin



NOT SO CLASSIC COCKTAILS

15€

RUM CMD

rum, citrus liqueur, sugar, lime, orange

FRENCH KISS

cognac, citrus liqueur, rose water, lime brachetto



SPARKLING

12CL/BOTTLE

CHARLES HEIDSIECK RESERVÉ 16€/100€

MEINKLANG PET'NAT 10€/60€

DIVICI ORGANIC PROSECCO 8€/50€



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

HERB MARINATED OLIVES (G,V)	5€
CHILI ROASTED ALMONDS (G,V)	5€
CHICKEN BITES, PICKLED RED CALE AND CHIPOTLE MAYO (M)	13.50€

APPETIZERS

GREEN CARPACCIO (G,L)	13€
<i>Celeriac carpaccio, parmesan cheese and burned onion</i>	
BRIOCHE & PATÉ (L)	14€
<i>Swedish chicken liver patee, pumpkin purée, and sherry jam on brioche bread</i>	
CHARCUTERIE	19€
<i>Three different cold cuts, two different cheeses, hummus, olives, and bread</i>	

CARE TO SHARE?

SWEETS & DESSERTS

LET'S BE MICE 1PC/2PCS/3PCS (G)	6€/9€/13€
<i>Local cheeses and tomato-vanilla jam</i>	
NORDIC BRULEE (G,L)	12€
<i>Sea buckthorn creme brulee</i>	
ICE CREAM	6€
<i>ask for the daily flavours</i>	

Allergies? Ask your waiter.

MAIN COURSES

BUTCHER'S CUT (M,G)	37€
<i>Finnish tenderloin 180gr, cherry tomatoes, and dark pepper sauce</i>	
RAINBOW TROUT (L,G)	27€
<i>Finnish organic rainbow trout, tarragon potatoes, and fennel in two ways</i>	
SMASHED UMAMI BURGER (L)	25€
<i>Finnish beef patty, parmesan dressing, pickled mushrooms, and fries</i>	
VEGAN BRUGER (V)	24€
<i>Oat-vegetable patty, vegan cheese, vegan aioli, pickled red onion, and fries</i>	
CAESAR SALAD NATUREL	14€/19€
<i>Romaine salad, parmesan cheese, croutouns, and Caesar dressing</i>	
CAESAR SALAD CHICKEN & BACON	17€/24€
<i>Romaine salad, parmesan cheese, croutouns, Caesar dressing, bacon, and roasted chicken</i>	
FINNISH SALMON "SOPPA" (L)	23€
<i>Traditional Finnish salmon soup, dill butter, and Rosala bread</i>	

SIDES

GROUND ARTICHOKE MASHED POTATOES (G,L)	6€
EXTRA BREAD BASKET AND BROWNED (L)	2€/pp
TARRACON POTATOES (G,L)	6€
GREEN SALAD (G,V)	5€
FRIES (L,G)	6€
FANCY FRIES (L,G)	8€
EXTRA DIP	3€
<i>cheddar sauce chipotle mayo carrot hummus vegan aioli</i>	



#KITCHENANDTABLE @KITCHENANDTABLE