

# SNACKS

Small quick bites for the hungry one.

<b>SALTY ALMONDS</b> 🌿 .....	65
<i>Salt roasted Almonds</i>	
<b>ALMOND CHRISP</b> 🌿 .....	65
<i>Crispy almond potato chips served with Svea Ljöfsta cheese, chives &amp; espelette pepper</i>	
<b>LITTLE ITALY</b> 🌿 .....	65
<i>Marinated olives</i>	

# APPETIZERS

<b>SEARED TUNA CEVICHE</b> .....	195
<i>Tuna served with avocado, Tigre de Leche, red onions, sesam and radishes</i>	
<b>GAZPACHO SOUP</b> .....	185
<i>Tomato Gazpacho soup served with buffalo Mozzarella, crispy bacon, cured cucumber, basil pesto and Levain bread</i>	
<b>CAJUN CRAB CAKE</b> .....	195
<i>Crab cake served with frisée salad, roasted pear, Cajun aioli</i>	
<b>CARPACCIO</b> .....	195
<i>Beef Carpaccio served with browned butter emulsion, Manchego cheese, pickled chili, roasted hazelnuts, chervil and crispy bread</i>	
<b>TOAST SKAGEN</b> .....	195
<i>Served on grilled levain bread with whitefish roe, salad, lemon, dill</i>	

## CARE TO SHARE?

All our appetizers are made for sharing.  
We love to serve them family style!  
Just let us know & you will get extra plates

# SIDES

<b>FRENCH FRIES OR SWEET POTATO FRIES</b> 🌿 .....	65
<b>ROASTED TOMATO SALAD / MIXSALAD</b> 🌿 .....	65
<b>SEASONED ROASTED POTATOES</b> 🌿 .....	65
<b>SAUCES</b> .....	35
<i>Choose between Truffle mayonnaise, Chipotle mayonnaise, Bearnaise, Red wine sauce, Cajun aioli or Chili mayonnaise</i>	

# MAIN COURSES

## LOCAL SPECIALS

<b>SCHNITZEL</b> .....	345
<i>Veal schnitzel served with browned anchovy-lemon butter, crispy capers, garden salad, french fries and red wine sauce</i>	
<b>RAINBOW TROUT</b> .....	345
<i>Light-grilled rainbow trout served with spring vegetables, potatoes, smoked trout roe, and Sandefford sauce</i>	
<b>TOAST SKAGEN</b> .....	265
<i>Toast Skagen served on Levain bread with whitefish roe, lemon, dill and salad</i>	
<b>CLASSIC SWEDISH MEATBALLS</b> .....	250
<i>Meatballs served with creamy sauce &amp; mashed potato, lingonberry &amp; pickled cucumber.</i>	
<b>TAGLIATELLE ALLA BURATTA</b> 🌿 .....	245
<i>Tagliatelle in a cocktail tomato sauce, Basil Pesto Genovese topped with Grana Padano. Add chicken for 35 SEK extra</i>	

## K&T CLASSICS

<b>BUTCHERS CUT</b> .....	345
<i>Grilled Prime Cut of the week served with roasted broccoli, baked cherry tomatoes, cauliflower creme, french fries &amp; bearnaise sauce</i>	
<b>ROSEMARY SOCCA</b> 🌿 V .....	260
<i>Socca with goat cheese creme, yellow beets, asparagus, chickpeas and pistachio nuts Vegan option served with vegan cheese instead of goat cheese creme</i>	
<b>BACON BURGER OR VEGGIE BURGER</b> 🌿 .....	225
<i>Served with Chipotle mayonnaise, pepper jack cheese, silver onion, beef tomato, pickled cucumber, crisp salad, french fries &amp; truffle mayonnaise</i>	
<b>SHRIMP SALAD</b> .....	245
<i>Mixed salad served with hand-peeled prawns, avocado, egg and chilli mayonnaise</i>	
<b>SALMON CAESAR SALAD</b> .....	235
<i>Caesar salad with warm smoked salmon served with croutons, Grana Padano &amp; semi-dried cherry tomatoes.</i>	
<b>CHICKEN CAESAR SALAD</b> .....	225
<i>Herb baked chicken filet and bacon with croutons, Grana Padano &amp; semi dried cherry tomatoes.</i>	
<b>PANNOUMI CAESAR SALAD</b> 🌿 .....	225
<i>Served with croutons, Grana Padano &amp; semi dried cherry tomatoes.</i>	

## TO SHARE

<b>MIXED GRILL</b> .....	375/ PP
<i>Grilled Prime Cut of the week, chicken breast file, lamb merguez. Served with summer vegetables, roasted broccoli, garden salad, béarnaise, truffle mayonnaise, red wine sauce &amp; french fries.</i>	

## KITCHEN & TABLE SHARING MENU

# Sharing Menu

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

## TOAST SKAGEN

*Toast Skagen served on Levain bread with whitefish roe, lemon, dill and salad*

## MIXED GRILL

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

## WARM CHOCO

*Warm Choco cake served with milk chocolate ice cream & raspberries*

655/PP

# SWEETS & DESSERTS

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

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

CLAY CREEK CHARDONNAY ..... 175/753  
*Chardonnay, California. USA*

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

### RED

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

CLAY CREEK CABERNET SAUVIGNON ..... 175/753  
*Cabernet Sauvignon. California, USA*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

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

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

### RED

THE BUTCHER ..... 175/753  
*Pinot Noir. Burgenland, AUSTRIA*

RABBLE ZINFANDEL ..... 200/860  
*Zinfandel. California, USA*

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

## BEER

CARLSBERG EXPORT, FAT ..... 40cl/99  
ERIKSBERG KARAKTÄR, FAT ... 40cl/99  
ERDINGER WEISSBIER ..... 50cl/129  
ERIKSBERG EXPORT ..... 50cl/99  
ERIKSBERG KARAKTÄR ..... 33cl/99  
STAROPRAMEN DARK ..... 33cl/99  
BROOKLYN IPA ..... 33cl/99  
BROOKLYN LAGER ..... 33cl/99  
KRONENBOURG BLANC ..... 33cl/99  
GRIMBERG BLOND ..... 33cl/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 (Y)

## 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