

# SNACKS

Small quick bites for the hungry one.

"FLÆSKESVÆR" FROM GRAMBOGAARD .....	95
<i>Pork cracklings, apple compote &amp; hibiskus</i>	
TACOS .....	135
<i>Marinated grilled pork from Grambogaard, pineapple, chili &amp; red onions</i>	
BAO BUN .....	145
<i>Fried shrimps, spicy coleslaw &amp; pickled pear</i>	

# APPETIZERS

HOKKAIDO SOUP 🌿 .....	125
<i>Roasted pumpkin seeds, apple &amp; grilled bread</i>	
CHICKEN CROQUETTES .....	135
<i>Parmesan, spinach &amp; herbs</i>	
FARMERS PLATE .....	165
<i>Selection of local cheese &amp; cured meats, olives &amp; grilled bread</i>	
FANØ SMOKED SALMON TATAR .....	215
<i>Herbs, mayo, radish, pickled shallots &amp; ryebread chips</i>	

## CARE TO SHARE?

# SIDES

POTATOES QUATRO FORMAGGI 🌿 .....	75
<i>Potatos, cream &amp; cheese</i>	
SOHO FRIES 🌿 .....	65
<i>French fries, parmesan cheese, ketchup &amp; mayo</i>	
CABBAGE & MUSHROOMS 🌿 .....	75
<i>Cabbage, mushrooms &amp; herbs</i>	

# MAIN COURSES

## LOCAL SPECIALS

SEASONAL DISH .....	210
<i>Please ask your waiter for the seasonal dish</i>	
PHILLY STEAK SANDWICH .....	240
<i>Peppers, onions, rucicola, provolone cheese, mustard creme &amp; French fries</i>	
PORK CUTLET .....	255
<i>Fried pork kotelett from Grambogaard, cabbage, mushrooms, potato salad &amp; glace</i>	
SHRIMP RAMEN .....	195
<i>Shrimps, Dashi broth, noodles, egg, bok choy &amp; seaweed</i>	
LIGHT SMOKED HADDOCK .....	220
<i>Mussel sauce, lemon thyme, gnocchi &amp; seasonal vegetables</i>	
RIGATONI 🌿 .....	185
<i>Smoked Vesterhavs cheese, pumpkin, chervil &amp; tarragon</i>	

## K&T CLASSICS

K&T BEEF BURGER OR NATURLI VEGAN BURGER 🌿 V .....	210
<i>Caramelized onions, tomato, lettuce, pickles, cheddar, truffle mayo &amp; French fries</i>	
CHICKEN CAESAR SALAD .....	195
<i>Grilled chicken, gem salad, parmesan, croutons &amp; Caesar dressing</i>	
CLUB SANDWICH .....	210
<i>Grilled chicken, bacon, egg, lettuce, tomato, cucumber &amp; French fries</i>	
BUTCHERS CUT .....	295
<i>Bearnaise cajun, root vegetables, crispy cale &amp; French fries</i>	

## TO SHARE

MIXED GRILL (MINIMUM 2 PERSONS) .....	225 / PP
<i>A selection of meats from the grill, bearnaise cajun, grilled flatbread &amp; French fries</i>	

## MARCUS GREEN CHOICE

Our Green main course of the month created from seasonal ingredients.

CREAMY MUSHROOM BARLEY RISOTTO .....	205
<i>Roasted pumpkin, mushrooms &amp; apple salad</i>	



## KITCHEN & TABLE SHARING MENU

# Sharing Menu

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

## APPETIZERS

Tacos with shrimps & salsa verde  
Chicken croquettes with spinach & herbs

## MIXED GRILL

A selection of meats from the grill,  
bearnaise cajun, grilled flatbread & French fries

## DESSERTS

Local cheese plate  
Apple millefeuille

445/PP

# SWEETS & DESSERTS

CRÈME BRÛLÉE 🌿 .....	95
<i>Plums &amp; hazelnut crumble</i>	
APPLE MILLE FEUILLE 🌿 .....	85
<i>White chocolate &amp; yoghurt mousse</i>	
CHOCOLATE SORBET 🌿 V .....	85
<i>Amarena cherries &amp; oat crumble</i>	
LOCAL CHEESE PLATE .....	145
<i>Høgelundgaard, Den Hvide Dame, Havgus &amp; Vesterhavsost Served with sea buckthorn compote &amp; ryebread chips</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.



# WINES

## BASIC

GLASS/BOTTLE

### WHITE

LAGRANJA BLANCO VERDEJO VIURA ..... 95/360  
*Verdejo, Castilla y León, SPAIN*

### RED

LA VIEILLE FERME ..... 100/370  
*enache/Syrah, FRANCE*

## SOME EXTRA

GLASS/BOTTLE

### WHITE

ATTITUDE SAUVIGNON BLANC ..... 115/460  
*Sauvignon Blanc, Loire, FRANCE*

LA TUNELLA ..... 135/535  
*Pinot Grigio, Colli Orientali del Friuli, ITALY*

TRIMBACH ..... 145/555  
*Riesling, Alsace, FRANCE*

### RED

LA FORGE ESTATE MERLOT ..... 120/475  
*Merlot, Languedoc, FRANCE*

FREIHERR VON GÖLER PINOT NOIR ..... 135/535  
*Pinot Noir, Baden, GERMANY*

RIPASSO CLASSICO SUPERIORE ..... 145/555  
*Corvina, Valpolicella, ITALY*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

MÂCON SOLUTRÉ-POUILLY ..... 155/595  
*Chardonnay, Bourgogne, FRANCE*

### RED

SEBASTIANI CABERNET SAUVIGNON ..... 160/610  
*Cabernet Sauvignon, California, USA*

HACIENDA MONASTERIO ..... 1655  
*Tempranillo, Cabernet Sauvignon, Ribera del Duero, Castilla y Leon, SPANIEN*

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

## BEER

CARLSBERG ..... 45/60  
TUBORG CLASSIC ..... 50/68  
TUBORG JULEBRYG ..... 55/75  
CARLSBERG 1883 ..... 55/75  
KRONENBOURG 1664 BLANC ..... 55/79  
GRIMBERGEN DOUBLE  
AMBREE ..... 55/79  
JACOBSEN VIVA CLASSIC ..... 60/82  
JACOBSEN GOLDEN NAKED  
CHRISTMAS ..... 60/82  
JACOBSEN YAKIMA IPA ..... 60/82  
SOMERSBY APPLE CIDER ..... 50  
BROOKLYN SPECIAL EFFECTS  
0,4% ALC ..... 60  
CARLSBERG NORDIC 0,5%  
ALC ..... 50

## SOFT DRINKS

COCA COLA - COLA ZERO ..... 42  
SPRITE - FANTA ..... 42  
SCHWEPPE LEMON -  
GINGER ALE ..... 42  
FUZE ICE TEA LEMON ..... 48  
FUZE ICE TEA PEACH ..... 48  
RED BULL ..... 45  
SØBOGAARD ELDERFLOWER ..... 45  
SAN PELLEGRINO ..... 56  
ACQUA PANNA ..... 56  
FEVER TREE MIXERS ..... 55

## KITCHEN & TABLE

# COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

## CLASSIC COCKTAILS

### MOJITO 125,-

*Havana Club 3 yrs rum, sugar, lime & soda*

### APEROL SPRITZ 125,-

*Aperol, Cremant & danskvand*

### NEGRONI 125,-

*Beefeater gin, Vermouth rosso & Campari*

### ESPRESSO MARTINI 125,-

*Kahlua, Absolut vodka, espresso*



## NOT SO CLASSIC COCKTAILS

### PASSION ATTRACTION 110,-

*Passionfruit, lemon & gin from NJORD*

### BERRY BLAZE 110,-

*Black currant, cranberry, lemon, lime & gin from NJORD*

### LAVENDER SPIRIT 110,-

*Red currant & organic lavender vodka from NJORD*

### GINGER CRAZE 110,-

*Ginger, lemongrass & rum from NJORD*

## SPARKLING

BODEGAS NAVERAN, BRUT, ESPECIAL ..... 85/395  
*Cava, Penedes, SPAIN*

CALIXTÈ, BRUT ..... 95/485  
*Cremant d'Alsace, FRANCE*

ANDRÈ CLOUET, GRANDE RESERVE, BRUT ..... 145/765  
*Champagne, FRANCE*

MOËT & CHANDON BRUT IMPERIAL ..... 1195  
*Champagne, FRANCE*

LAURENT PERRIER GRANDE SIÈCLE ..... 1995  
*Champagne, FRANCE*



KITCHEN & TABLE

BY MARCUS SAMUELSSON