

# SNACKS

Small quick bites for the hungry one.

<b>PADRON PEPPERS</b> .....	<b>115</b>
<i>Grapes ajo blanco &amp; smoked paprika crumble</i>	
<b>K&amp;T HOT WINGS</b> .....	<b>140</b>
<i>Blue cheese dip &amp; celery sticks</i>	
<b>K&amp;T DUMPLING TOWN</b> 🌱 V .....	<b>150</b>
<i>Vegan gyoza, pickled carrots, bok choy &amp; soy sauce</i>	

# APPETIZERS

<b>VEAL TARTARE</b> .....	<b>165</b>
<i>Quail egg, sorrel, chanterelle aioli &amp; malt crumble</i>	
<b>LUMPFISH ROE</b> .....	<b>165</b>
<i>Crispy potato cake, onions &amp; crème fraîche</i>	
<b>SMOKED RAINBOW TROUT</b> .....	<b>165</b>
<i>Apple salad, fennel, dill, lemon mustard dressing, rye bread &amp; trout roe</i>	
<b>FARMER'S PLATE</b> .....	<b>185</b>
<i>Selection of local cheese &amp; cured meat, olives &amp; grilled bread</i>	

## CARE TO SHARE?

# SIDES

<b>TOMATO SALAD</b> 🌱 .....	<b>65</b>
<i>Tomato &amp; onion salad</i>	
<b>SOHO FRIES</b> 🌱 .....	<b>65</b>
<i>French fries, parmesan cheese, ketchup &amp; mayo</i>	
<b>GARDEN SALAD</b> 🌱 .....	<b>65</b>
<i>Lettuce leaves, cherry tomatoes &amp; almonds</i>	

# MAIN COURSES

## LOCAL SPECIALS

<b>YAKAMEIN JAZZ SOUP</b> .....	<b>235</b>
<i>Crayfish tails, chicken, broth, noodles, seaweed, cilantro &amp; egg</i>	
<b>VEAL CHEEKS</b> .....	<b>240</b>
<i>Beer &amp; honey braised veal cheeks, creamy polenta with saffron &amp; gremolata</i>	
<b>ARAIGNÉE DE PORC</b> .....	<b>260</b>
<i>Pork, mushroom sauce, chard, potatoes &amp; lingonberries</i>	
<b>FISH &amp; CHIPS</b> .....	<b>275</b>
<i>Beer battered haddock, tartar sauce, grilled lemon &amp; French fries</i>	

## K&T CLASSICS

<b>CHICKEN CAESAR SALAD</b> .....	<b>220</b>
<i>Grilled chicken, gem salad, parmesan, croutons &amp; Caesar dressing</i>	
<b>NATURLI VEGAN BURGER</b> 🌱 V .....	<b>225</b>
<i>Caramelized onions, tomato, lettuce, pickles, vegan cheese, mayo &amp; French fries</i>	
<b>K&amp;T BEEF BURGER</b> .....	<b>225</b>
<i>Caramelized onions, tomato, lettuce, pickles, cheddar, mayo &amp; French fries</i>	
<b>THE TRUFFLE BURGER</b> .....	<b>250</b>
<i>Beef, cheddar, truffle pecorino, fried shallots, port wine sauce, parsley &amp; French fries</i>	
<b>BUTCHERS CUT</b> .....	<b>295</b>
<i>Cut of the day, bearnaise sauce, seasonal vegetables &amp; French fries</i>	

## TO SHARE

<b>MIXED GRILL (MINIMUM 2 PERSONS)</b> .....	<b>230 /PP</b>
<i>A selection of meat from the grill, bearnaise sauce, seasonal vegetables, grilled flatbread &amp; French fries</i>	

## MARCUS GREEN CHOICE

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

<b>CELERIAC &amp; MUSHROOMS</b> 🌱 .....	<b>220</b>
<i>Fried mushrooms, salt baked celeriac, poached egg &amp; cabbage broth</i>	

## KITCHEN & TABLE SHARING MENU

# Sharing Menu

Enjoy a 4 serving christmas experience!  
Minimum 2 persons.  
Available from 17.00-21.00

## 1ST SERVING

*Curry herring with apples & caper  
White herring with Christmas spices*

## 2ND SERVING

*Smoked salmon with chives creme  
Gravlax with mustard dill dressing  
Slow-cooked roast beef with pickles & crispy onions*

## 3RD SERVING

*Pork roast with crisp cracklings & red cabbage  
Duck with apple & prunes  
Fish filet with remoulade & lemon*

## 4TH SERVING

*Home made ris á la mande with warm cherry sauce  
Vesterhavs cheese & honey pickled nuts  
Bread & Butter*

375/PP

# SWEETS & DESSERTS

<b>CRÈME BRÛLÉE</b> .....	<b>95</b>
<i>Bourbon vanilla &amp; caramelized hazelnuts</i>	
<b>APPLE TART</b> .....	<b>110</b>
<i>Caramelized apples, pickled ginger &amp; cardamom ice cream</i>	
<b>CHOCOLATE HILL</b> .....	<b>115</b>
<i>Chocolate, passion fruit, crispy feuilletine, salted caramel &amp; raspberry sorbet</i>	
<b>LOCAL CHEESE PLATE</b> .....	<b>125</b>
<i>Vesterhavs cheese, brie &amp; Blå Kornblomst Served with rose hips compote &amp; ryebread chips</i>	

Allergies? Ask your waiter.



#KITCHENANDTABLE @KITCHENANDTABLE

# WINES

## BASIC

GLASS/BOTTLE

### WHITE

LAGRANJA BLANCO VERDEJO VIURA ..... 95/395  
*Verdejo, Castilla y León, SPAIN*

### RED

LA VIEILLE FERME ..... 100/405  
*Grenache/Syrah, FRANCE*

## SOME EXTRA

GLASS/BOTTLE

### WHITE

LA PETITE PERRIERE SAUVIGNON BLANC ..... 120/495  
*Sauvignon Blanc, Guy Saget, Loire, FRANCE*

E. ELDERTON CHARDONNAY ..... 135/555  
*Chardonnay, Barossa Valley, AUSTRALIA*

LA TUNELLA ..... 145/595  
*Pinot Grigio, Colli Orientali del Friuli, ITALY*

### RED

ZINFANDEL DIAMOND LAKE ..... 125/475  
*Zinfandel, California, USA*

LA FORGE ESTATE MERLOT ..... 135/535  
*Merlot, Languedoc, FRANCE*

RIPASSO CLASSICO SUPERIORE ..... 145/595  
*Corvina, Valpolicella, ITALY*

## LET'S GO CRAZY

GLASS/BOTTLE

### WHITE

MÂCON SOLUTRÉ-POUILLY ..... 160/650  
*Chardonnay, Bourgogne, FRANCE*

### RED

SEBASTIANI CABERNET SAUVIGNON ..... 175/795  
*Cabernet Sauvignon, California, USA*

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

## BEER

CARLSBERG ..... 58/68

TUBORG CLASSIC ..... 65/75

TUBORG JULEBRYG ..... 68/78

KRONENBOURG 1664 BLANC ..... 70/80

BROOKLYN

STONEWALL INN IPA ..... 70/80

GRIMBERGEN BLONDE ..... 70/80

GRIMBERGEN DOUBLE

AMBREE ..... 70/80

JACOBSEN VIVA CLASSIC ..... 75/85

JACOBSEN YAKIMA IPA ..... 75/85

JACOBSEN NAKED

CHRISTMAS ..... 75/85

SOMERSBY APPLE CIDER ..... 65

BROOKLYN SPECIAL EFFECTS

0,4% ALC ..... 65

CARLSBERG NORDIC

0,5% ALC ..... 50

## SOFT DRINKS

COCA COLA - COLA ZERO ..... 45

SPRITE - FANTA ..... 45

SCHWEPES LEMON -

GINGER ALE ..... 45

FUZE ICE TEA LEMON ..... 48

FUZE ICE TEA PEACH ..... 48

SØBOGAARD ELDERFLOWER ..... 45

RED BULL ..... 55

SAN PELLEGRINO ..... 56

ACQUA PANNA ..... 56

FEVER TREE MIXERS ..... 55

ORGANIC CRAFT LEMONADE

RHUBARB HEAVEN ..... 65

ORGANIC CRAFT LEMONADE

ELDERFLOWER DREAM ..... 65

ORGANIC CRAFT LEMONADE

LEMON LIME SUNSHINE ..... 65

## KITCHEN & TABLE

# COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

## CLASSIC COCKTAILS

**MOSCOW MULE 120,-**

*Absolut vodka, lime juice & ginger beer*

**DARK 'N' GINGER 120,-**

*Havana 7 rum, lime juice & ginger beer*

**APEROL SPRITZ 120,-**

*Aperol, Cava & soda*

**GIN HASS 120,-**

*Malfy gin, mango syrup & lemon soda*

## NOT SO CLASSIC COCKTAILS

**PASSION ATTRACTION 110,-**

*Passion fruit, lemon & gin from NJORD*

**BERRY BLAZE 110,-**

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

**MOJITO MOMENT 110,-**

*Mint, lime, elderflower & white 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*

NV POL ROGER RESERVE BRUT ..... 995  
*Champagne, FRANCE*

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

2012 DOM PERIGNON ..... 3500  
*Champagne, FRANCE*



KITCHEN & TABLE

BY MARCUS SAMUELSSON