

WINES

BASIC

GLASS/BOTTLE

WHITE

LAGRANJA BLANCO VERDEJO VIURA 95/345
Verdejo, Castilla y León, SPAIN

RED

LA VIEILLE FERME 95/345
Grenache/syrah, FRANCE

SOMETHING EXTRA

GLASS/BOTTLE

WHITE

TRIMBACH 110/435
Riesling, Alsace, FRANCE

BUTTERFIELD STATION 110/435
Chardonnay, California, USA

RED

BUTTERFIELD STATION 110/435
Cabernet Sauvignon, California, USA

BUTTERFIELD STATION 115/445
Pinot Noir, California, USA

ROSÈ

BRAMPTON ROSÉ 115/445
Brampton Wines, SOUTH AFRICA

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

LA TUNELLA 135/525
Pinot Grigio, Colli Orientali del Friuli, ITALY

RED

CORVINA, RIPASSO CLASSICO SUPERIORE 135/525
Valpolicella, ITALY



SPARKLING

GLASS/BOTTLE

CAVA, BRUT, ESPECIAL 85/395
Bodegas Naveran, Penedes, SPAIN

CALIXTÉ, BRUT 95/485
Cremant d'Alsace, FRANCE

ANDRÉ CLOUET, GRANDE RESERVE, BRUT 135/695
Champagne, FRANCE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

5CL 125

APPLE 12

Gin, Fever Tree Elderflower & apple juice

APEROL SPRITZ

Aperol, sparkling wine & soda

MOSCOW MULE

Vodka, lime & ginger beer

DARK N STORMY

Rum, lime juice, ginger beer & Angostura bitters

BEER AND SODA

DRAFT BEER 25cl/ 50cl
CARLSBERG 45/60
TUBORG CLASSIC 50/65

CARLSBERG 1883 55/75
KRONENBOURG 1664 BLANC 55/75
GRIMBERGEN DOUBLE AMBREE 55/75
JACOBSEN VIVA CLASSIC 60/79
JACOBSEN YAKIMA 60/79
BROOKLYN SPECIAL EFFECTS 0,4% ALC 50
SOMERSBY APPLE CIDER 55

COKE COLA - COKE ZERO 40
SPRITE - FANTA - SCHWEPES LEMON 40
FUZE ICE TEA - LEMON - PEACH 48
RED BULL 45
SAN PELLEGRINO - ACQUE PANNA 56
SØBOGAARD ELDERFLOWER 45
GINGER ALE 45
FEVER TREE MIXERS 45

COFFEE - AMERICANO 45
CAFFE LATTE - CAPPUCINO 65
MACCHIATO - CORTADO 45
A. C. PERCH'S TEA SELECTION 50



KITCHEN & TABLE

BY MARCUS SAMUELSSON

SNACKS

Small quick bites for the hungry one.

SKAGEN HAM BRUSHETTA	90
<i>Asparagus mayo, sour dough bread & smoked ham</i>	
FARMER'S PLATE	140
<i>Local meat cuts, cheese, pickles & grilled bread</i>	
ROOT VEGGIE CHIPS 🌿	50
<i>Garlic mayo dip</i>	
GO NUTS! 🌿	50
<i>Peacan, almonds, peanuts & cashews</i>	

APPETIZERS

SKAGEN TOAST	110
<i>Shrimps from Skagen on rye bread</i>	
SMOKED TOMATO SOUP 🌿	90
<i>Beans, basil oil & macaroni</i>	
SMOKED TROUT	130
<i>Dill, creme fraiche & grilled lemon</i>	

CARE TO SHARE?

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

SIDES	SOHO FRIES 🌿	40
	<i>Fries with parmesan & ketchup</i>	
	MIXED GREEN SALAD 🌿 ✓	45
<i>Small side salad</i>		
ASPARAGUS 🌿 ✓	50	
<i>Garlic & parsley butter</i>		

In case of allergies, talk to us and we will make it right

MAIN COURSES

CLUB WRAP	190
<i>Chicken, bacon, cheddar, egg, tomato, salad & mayonnaise in a tortilla wrap. Served with french fries</i>	
CAESAR SALAD	185
<i>Grilled chicken breast, parmesan, croutons & garlic dressing</i>	
PHILLY BURGER	195
<i>180g beef, onion, peppers, mushrooms, cheddar & french fries</i>	
CRISPY CHICKEN / VEGGIE BURGER	195 🌿
<i>Truffle mayo, cheddar, salad & french fries</i>	
BUTCHER'S CUT	260
<i>250gr. Beef Ribeye steak, grilled gem lettuce, fries & porto sauce</i>	



URBAN GARDEN

Green main courses
created from seasonal vegetables
with your choice of side from the grill

INDIAN SUMMER SALAD
Crispy slices of squash, carrot & asparagus
with spicy curry yoghurt & crispy almonds

+ RIBEYE STEAK 125GR	225
+ PINEAPPLE & GREEN TOMATO HALOUMI 🌿 ✓	195

SWEETS & DESSERTS

CHOCOLATE & STRAWBERRIES PROFITEROLES	85
RHUBARB TART & BURNED MERINGUES	75
ICE CREAM 3 SCOOPS (ASK FOR TODAY'S FLAVORS)	60



#KITCHENANDTABLE @KITCHENANDTABLE

