



SNACKS & APPETIZERS

EAST HAMPTON OLIVES 🌿	95
<i>Marinerte oliven, røkt paprika, hvitløk</i>	
TEMPURA VEGGIES FROM FROSTA	105
<i>Tempura friterte grønnsaker fra Frosta (G, E)</i>	
BLOODY MARY OYSTER SHOT 🌿	115
<i>Østers, selleri, agurk serveres med Bloody Mary Shot 0,5 cl Vodka (G, B, S, BF, SI)</i>	
CRISPY COD	125
<i>Panko-fritert torsk, sylteagurk, grillet lime, røkt majones (G, E, F, SN)</i>	
CRAB CAKE CAJUN STYLE	145
<i>Krabbekake inspirert fra Cajun kjøkkenet, chilibakt pære, sprø salat, hummer aioli (G, S, E, F, SI)</i>	
DUMPLING TOWN	98
<i>Kinesisk dumpling fylt med urter og grønnsaker, Pok choy salat, dip saus (G, SO, SE, SU)</i>	
FOREST PIZZA FROM HITRA	155
<i>Grillet flatbrødbunn, sopp, smetana kremsaus, grotteost fra Hitra Gårdsmat (G, SO, M)</i>	
CURED REINDEER	165
<i>Reinsdyr carpaccio, syltet sopp, salat, lokal ost fra Hitra (Su, M)</i>	

SIDES

GARDEN SALAT	55
<i>Sesongens herlige lokale grønnsaker, soyasaus & mirin (japansk risvin sjy) (SU, SO)</i>	
CHIMICHURRI FRIES	55
<i>Chimichurri er en ukokt saus av urter fra Argentina og Uruguay med french fries</i>	
CRISPY BRUSSEL SPROUTS	55
<i>Friterte rosenkål, marinert i japansk-inspirert Dashi saus & vinegar (SU)</i>	
SAUCES	35
<i>Estragon-dip (E, SN, SU)/rødvin saus (SI, SU)/jalapeñomajones (E, SN, SU)</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

MAINS



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF SIDE FROM THE GRILL

SOUTHERN LIGHT

Fritert Japansk shiitake sopp, stekte tomater, grillet zucchini, fennikel & barigoule buljong (M, SU)

ORIENT EXPRESS

Misoristet pastinakk, blomkål puré, tamarin, høvlet gulrotter, stekte hasselnøtter & gremolata urteblanding (M, N)

WICKED LEEKS

Smør marinert purre, syltet rødløk, hollandaise & krutonger (G, E, M)

+ HOME SMOKED CHEESE 120 GR (M)235

+ BLACK GARLIC FILLET OF «SEI»(F)255

+ SZECHUAN PEPPER BUTCHERS CUT265

LOCAL SPECIALS

TENDERLOIN OF NIDAROS	365
<i>Indrefilet serveres med timian saus, sauterte grønnsaker, sopp, potetpuré, aspargesbønner (SI, SU, M)</i>	
CATCH FROM MUNKHOLMEN	325
<i>Dagens fangst, serveres med sauce vierge, potetpuré, sesongens lokale grønnsaker (E, M, SO, SU)</i>	

K&T CLASSICS

SPANISH HARLEM BURGER	275
<i>Okseburger, brioche, chorizo, salsa, manchego ost & jalapeñomajones, Chimichurri fries (G, E, M)</i>	
BUTCHER'S N GARDENER'S	345
<i>Kokkens valg av dagens kjøtt, salsa verdè, stekt løk, rødvinsaus & Chimichurri fries (E, M, SU, SO)</i>	
KALE & EGG CÆSAR - ½ PR 1/1	125/225
<i>Cajun krydret kylling, romano salat, grønnkål, kapers, posjert egg, bakt tomat, parmesan & krutonger (E, G, M, SU)</i>	

TO SHARE MAINS



Trondheim Mixed Grill for to

Grillet biff, bakt kylling, chorizo, grillet grønnsaker, rødvinsaus, berberè béarnaise & chimichurri fries (E, M, SI, SU)

545

SWEETS & DESSERTS

SWEET & SOUR

Tindved/Havtorn is, yoghurt mousse, karamell saus & stekte hasselnøtter (N, L)

92

BIG APPLE

Granny Smith eple sorbet, Jerusalem artisjokk mousse, smuler av kjeks, stekte pistasjnøtter & eple chips (G, N, L, E)

135

BANANA SKIDS

Brownie, karamelisert banan, vanilje is-krem & karamell saus (N, E, L)

125

LET'S GO CRAZY

*Overask deg selv eller alle rundt bordet med "sharing is caring"
Jo flere jo billigere blir det - spør din servitør.
Smaker fra de ansattes favoritter! (Allergener? Spør din servitør)*

125/PP

Allergener: G = Gluten M = Melk E = Egg S = Skalldyr F = Fisk P = Peanøtter
N = Nøtter SO = Soya SI = Selleri SN = Sennep Se = Sesamfrø Su = Sulfitter
Lu = Lupin B = Bløtdyr C = Sitrus L = Laktose LE = Belgfrukt



WINES

BASIC **GLASS 99** **BOTTLE 395**

WHITE	DA LUCA PINOT GRIGIO <i>Pinot Grigio, Sicily, ITALY</i>
RED	DA LUCA NERO DE AVOLA <i>Nero D'Avola, Sicily, ITALY</i>

SOME EXTRA **GLASS 115** **BOTTLE 425**

WHITE	NOBLE VINES 446 CHARDONNAY <i>Chardonnay, California, USA</i>
RED	MARQUES DE CACERES CRIANZA <i>Tempranillo, Rioja, SPAIN</i>

LETS GO CRAZY **GLASS 125** **BOTTLE 595**

WHITE	L.MOREAU CHABLIS <i>Chardonnay, Burgund, FRANCE</i>
RED	NOBLE VINES 667 PINOT NOIR <i>Pinot Noir, California, USA</i>

MARCUS SAMUELSSON WINES

LENOX 125 SAUVIGNON BLANC 139/695
Delicato Family, Monterey, California, USA

LENOX 125 RED BLEND 139/695
Cabernet Sauvignon, Merlot, Delicato Family, Lodi, California, USA

WINES BY THE BOTTLE

CONO SUR SAUVIGNON BLANC 398
Sauvignon Blanc, Casablanca, CHILE

ANSELMANN RIESLING CLASSIC 570
Riesling, Pfalz, GERMANY

FRANCK MILLET, SANCERRE 595
Sauvignon Blanc, Loire, FRANCE

MARQUES DE CACERES CRIANZA 435
Tempranillo, Rioja, SPAIN

GNARLY HEAD ZINFANDEL 520
Zinfandel, California, USA

SPARKLING

DA LUCA PROSECCO **GLASS 99 / BOTTLE 425**
Sicilia, ITALY

CASTELLBACH EXTRA BRUT **GLASS 105 / BOTTLE 505**
Macabeo, Chardonnay, SPAIN

APEROL SPRITZ **GLASS 105 / BOTTLE 505**
ITALY

NICOLAS FEUILLATTE BRUT **GLASS 145 / BOTTLE**
Chardonnay, Pinot Meunier, Pinot Noir, Chamange, FRANCE

BEER

DAHLS 0,5L 95
BOLT IPA 0,5L 105
1664 BLANC 0,5L 128
AUSTMANN IPA/HB/UTPÅ/TGD 98
BROOKLYN EAST IPA 98
CORONA 89
BUDWEISER 89
GINGER JOE GINGER/PEAR 98

SOFT DRINKS

HOUSE LEMONADE 52
APPELSIN JUICE / EPLEMOST 45
EPLEJUICE FRA EGGE GÅRD 45/165
MINERALVANN 33CL 52
CARLSBERG NON ALC 33CL 58

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Our cocktails are created with a NO-WASTE philosophy. Clever teamwork, seasonal produce and No waste - just delicious food and drinks!

#CLEVERCOCKTAILS 🍹

CLASSIC COCKTAILS

MANHATTAN **4CL 120**

Rye whiskey, sweet vermouth, angostura bitters

NEW YORK SOUR 🍹

Bourbon, lemon, sugar, aqua faba, red wine (C, LE)

K&T MARMELADE SMASH 🍹

Gin, lime, sugar, seasonal marmalade, mint (C)

MAPLE OLD FASHIONED

Bourbon, cognac, angostura, maple syrup

COSMOPOLITAN 🍹

Vodka, cointreau, lime, cranberry, sugar (C)

NOT SO CLASSIC COCKTAILS

LEFTOVER COCKTAIL 🍹 **4CL 120**

Dark rum, apricot, lime, cutting board cordial (C)

GENERATION AIFÅVVN 🍹

Dark rum, liquorice, raspberry, lime, sugar, soda (C)

PASSION MARTINI 🍹

Vanilla vodka, passion fruit, lime, sugar, sparkling wine (C)

ESPRESSO MARTINI 🍹

Vanilla vodka, kahlua, sugar, espresso

GRAZY TOILLBALL 🍹

Gin, lime, sugar, mint, sparkling wine (C)

UTENOM DETTE HAR VI OGSÅ EGET BARKART

For more Goodness ask our bartenders!



KITCHEN & TABLE

TRONDHEIM

BY MARCUS SAMUELSSON