

SNACKS

Quick bites to start with!

GUAC-O-DON	75
<i>Avocado crush, sesame, popped wild rice, wonton crisps, champagne vinegar & chili</i>	
FRIED CHICKEN KAARAGE	90
<i>Panko fried chicken, soya mayo, grilled lime, chilisalt</i>	
CHARCUTERIE MAISON	145
<i>Our head chef's choice of tonighs cold cut</i>	

APPETIZERS

MEAT N' BEET BEEF TARTARE	155
<i>Blackened beef tartare, baked beets, cress, parmesan mayo, beetroot, capers</i>	
CEVICHE NIKKEI	155
<i>MSC certified patagonian Scallops, "leche de tigre", pickled sweet potato, soyamarinated peas, chulpe corn, sesame</i>	
VEGGIES & FRIENDS	135
<i>Brussels sprouts, broccoli, romanesco, carrots, yuzu & corean style chilisalt</i>	
NORDIC DELI	175
<i>Smoked Frøya salmon, sour cream, lemon, deep fried jerusalem artichoke, "kalix" swedish caviar</i>	
SWEDISH FLATBREAD	165
<i>Almond potato shavings, crème fraiche, pickled red onion, smoked trout roe, dill</i>	

CARE TO SHARE?

We love when you share them family style!

SIDES

NY CHEDDAR GARLIC BREAD	60
<i>Farmers bread, garlic butter, cheddar</i>	
HERB GARDEN	55
<i>Herb salad, ranch dressing, deep fried arugula</i>	
SWEET N' SOUR TOMATO	55
<i>Marinated heirloom tomatoes, balsamic, cress</i>	
SOHO FRIES	55
<i>Herb & parmesan fries</i>	

MAIN COURSES

LOCAL SPECIALS

GREEN COD	275
<i>Buttered cod, crème ninon vs. beurre blanc, sprouts, sautéed petit pois, peas from Gotland, chickpea puree</i>	
COWBOY STEAK	275
<i>Grilled veal entrecôte, hearts salad, bourbon sauce, celeriac, "karljohan" mushrooms, edamames</i>	

K&T CLASSICS

K&T BURGER	195
<i>Prime beef, bacon, cheddar, lettuce, tomato, pickles, ranch dressing, french fries</i>	
CAESAR SALAD	195
<i>Grilled chicken or MSC certified shrimps, caesar dressing, bacon, parmesan, herb croutons</i>	
BUTCHER'S CUT	295
<i>Grilled sirloin steak, pickled & fried onion, herb butter, red wine sauce, french fries</i>	

TO SHARE

MIXED GRILL (MIN 2P)	325
<i>Beef, chicken fillet, chorizo, grilled corn, autumn veggies, red wine sauce, parmesan mayo, french fries</i>	

URBAN GARDEN

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

Stay fresh, eat without sides - 185

CAULIFLOWER STEAK

Miso & tahini baked cauliflower, roasted hazelnuts, cauliflower puree, pickled red onion

FARMERS BARLEY

Barley grains, butternut pumpkin, baby spinach, autumn veggies, roasted pumpkin seeds, feta crème

THE ITALIAN

Tagliatelle, brown butter, black garlic, champignons

+ MARINATED TOFU	230
+ PATAGONIAN SCALLOPS	250
<i>MSC certified</i>	
+ HERB BAKED CHICKEN	240



KITCHEN & TABLE SHARING MENU

Sharing Menu

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

MEAT N' BEET & CEVICHE NIKKEI

Blackened beef tartare, baked beets, shallots, cress, parmesan mayo, beetroot crisp, capers

&

Patagonian Scallops, "leche de tigre", pickled sweet potato, soyamarinated peas, chulpe corn, sesame

MIXED GRILL

Beef, chicken fillet, chorizo, grilled corn, autumn veggies, red wine sauce, parmesan mayo, french fries

BROKEN BLUEBERRY DREAMS

Blueberry compote, crushed cookies, sour cream sorbet

500/PP

SWEETS & DESSERTS

BIG APPLE	110
<i>Granny smith sorbet, Jerusalem artichoke mousse, cookie dough, roasted pistachio, white chocolate</i>	
CHOCOLATE SMOORS	125
<i>Chocolate fondant, vanilla ice cream, italian meringue</i>	
BROKEN BLUEBERRY DREAMS	110
<i>Blueberry compote, crushed cookies, sour cream sorbet</i>	
DELI CHEESE	95
<i>Tonight's choice of cheese, flaxseed hard bread, jam</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.



WINES

BASIC

GLASS/BOTTLE

WHITE

RUIDA DOMO CHARDONNAY 98/440

Chardonnay, Colombar, Muscat, California, USA

RED

RUIDA DOMO CABERNET 98/440

Cabernet Sauvignon, Ruby Cabernet Sauvignon, Malbec, California, USA

SOME EXTRA

GLASS/BOTTLE

WHITE

VON DER TERRASSEN 125/545

Grüner Veltliner, Josef Ehmoser, Tiefenthal, Austria

RED

THE BUTCHER PINOT NOIR 135/595

Pinot Noir, Hans Schwarz Wein, Burgenland, Austria

ROSÉ

ROSÉ VOM ZWEIGELT 135/585

Zweigelt, Jurtschitsch, Austria

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

KUMEU VILLAGE CHARDONNAY 150/650

Riesling

RED

ROCCARDO NEBBIOLO LANGHE DOC 160/725

Nebbiolo, Rocche Costamagna, Piedmont, Italy

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

Letar du efter fler goda drycker? Fråga oss efter den större listan.

SPARKLING

JEIO ORGANIC PROSECCO 105/545

Bisol, Italy

SEGURA VIUDAS CAVA BRUT 525

Vega Medien, Spain

MERCIER, BRUT 145/845

Champagne, France

MOËT & CHANDON, BRUT 1045

Champagne, France

BEER

CARLSBERG EXPORT
40CL 72

NCB 100W IPA 40CL 94

BROOKLYN LAGER 40CL 88

CARLSBERG
UNFILTERED 40CL 79

LAGUNITAS IPA 35,5CL 96

STEIGL WEISSE 50CL 96

CARLSBERG HOF 33CL 69

SOMMERSBY DOUBLE
PRESS 30CL 79

SOMMERSBY PEAR 30CL 74

SOFT DRINKS

RESCUED FRUIT JUICE 54

RAMLÖSA 35

PEPSI, PEPSI MAX,
ZINGO, 7-UP 35

ERIKSBERG NON
ALCOHOLIC BEER 39

MOCKTAILS 45

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

PIMM'S CUP

5CL 144

Pimm's No.1, lemon, ginger, soda

MANHATTAN

Jim Beam Rye, Punt É Mes, Angostura Bitter

MILANO TURINO

Campari, Punt É Mes, Gentleman Soda

TOMMYS MARGARITA

Ocho Blanco Tequila, agave syrup, lime

CHARLIE CHAPLIN

Plymouth Sloe Gin, Merlet Abricot, lemon

NOT SO CLASSIC COCKTAILS

CLASSIC GIN & TONIC

125

5CL

Beefeater London Dry Gin, Three Cents Tonic

SWEET TOOTH GIN & TONIC

144

Ferdinand's Saar Quince, Beefeater London Dry Gin, Fever Tree Elderflower Tonic

RYE GIN & TONIC

144

Kyrö Rye Gin, Three Cents Agean Tonic

BREAKFAST GIN & TONIC

144

Hernö Gin, Grape & Grenadine Cordial, Three Cents Tonic

NON ALCOHOLIC TONIC

52

Seedlip Spice, Lemon, Marple Syrup, Three Cents Tonic



KITCHEN & TABLE

BY MARCUS SAMUELSSON