

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!



CLASSIC COCKTAILS

PICK YOUR FAVOURITE 110,-

MOSCOW MULE

Absolut vodka, lime juice & Fever-Tree Ginger beer

DARK N STORMY

Havana club rum, lime juice, Fever-Tree Ginger beer & Angostura bitters

APPLE 12

Beefeater gin, apple juice & Fever-Tree elderflower

APEROL SPRITZ

Aperol, Cremant & sparklin water

BEER AND SODA

CARLSBERG	45/60
TUBORG CLASSIC	50/65
CARLSBERG 1883	55/75
KRONENBOURG 1664 BLANC	55/75
GRIMBERGEN DOUBLE AMBREE	55/75
BROOKLYN STONE IPA	55/75
JACOBSEN VIVA CLASSIC	60/79
BROOKLYN SPECIAL EFFECTS 0,4% ALC	50
CARLSBERG NORDIC 0,5% ALC	50
SOMERSBY APPLE CIDER	55

COCA COLA - COLA ZERO	40
SPRITE - FANTA - SCHWEPPE'S LEMON	40
FUZE ICE TEA - LEMON - PEACH	48
RED BULL	45
SAN PELLEGRINO - ACQUA PANNA	56
SØBOGAARD ELDERFLOWER	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.

GO NUTS! 🌱	50
<i>Cajun & honey marinated mixed nuts</i>	
OLIVES 🌱	95
<i>Easthampton marinated olives & grilled sourdough bread</i>	
CROQUETTES DE JAMON CURADO	115
<i>Cured ham & mojo rojo</i>	
FARMER'S PLATE	140
<i>Cold cuts, cheese, olives & grilled bread</i>	

APPETIZERS

SCANDINAVIAN COLD POTATO SOUP	110
<i>Cucumber jelly, smoked salmon, red sorrel & grilled bread</i>	
GRILLED EGGPLANT 🌱	120
<i>Smoked cheese, herbs, crispy onions & spicy tomato sauce</i>	
SHRIMP RIVIERA	185
<i>Shrimps, garlic, chili, cherry tomatoes & grilled bread</i>	

CARE TO SHARE?

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

SIDES	SOHO FRIES 🌱	50
	<i>With parmesan & ketchup</i>	
	SMALL GREEN SALAD 🌱 ✓	45
<i>With seeds & vinaigrette</i>		
KIMCHI 🌱 ✓	100	
<i>Bok Choy, cabbage, sesame & edamame beans</i>		

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

MAIN COURSES

CLUB SANDWICH	195
<i>Grilled chicken, bacon, egg, tomato, salad, mayonnaise & french fries</i>	
CAESAR SALAD	185
<i>Grilled chicken, parmesan, ryebread croutons & garlic dressing</i>	
K&T BURGER / NATURLI VEGAN BURGER	195
<i>Truffle mayo, frillice salad, caramelized onions, cheese, pickled cucumber, tomato & french fries</i>	
SHELLFISH LINGUINE PASTA	220
<i>Tomato & saffron sauce & herbs</i>	
GRILLED MACKEREL	240
<i>Harissa spiced potato hash, spring onions, cumin & spinach</i>	
BUTCHER'S CUT ENTRECOTE / PORK CHOPS	295
<i>Grilled corn cob, cherry tomatos, salsa verde & french fries</i>	



URBAN GARDEN

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

CHINATOWN KIMCHI

Bok choy, cabbage, radish, sesame & edamame beans

+ GRILLED MACKEREL	195
+ GRILLED CHICKEN	195

SWEETS & DESSERTS

WHITE CHOCOLATE NAMELAKA	85
<i>With berries</i>	
PEACH MELBA	95
<i>With yoghurt icecream, crumble, raspberry coulis & mint</i>	
CHEESE PLATE	115
<i>Selection of cheeses with complimentary garnishes</i>	
ICE CREAM OF THE DAY	85
<i>Ask your waiter for today's selection</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

