

## Champagne/ mousserande

Cerro Cava, EKO <i>Spain</i>	525btl/ 115gl
Prosecco Extra Dry, <i>Italy</i>	535btl
Guldkula Brut, <i>France</i>	975btl/ 155gl

## Vitt/white

Paul Mas, 2021, Languedoc, <i>France</i> <i>Grenache blanc, Vermentino</i>	480btl/ 115gl
Isasa, 2021, Rueda, <i>Spain</i> <i>Verdejo EKO</i>	498btl/123gl
M.F. Donatushof, 2021, Mosel, <i>Germany</i> <i>Riesling</i>	560btl/140gl
Stoneleigh Rapaura 2020, Marlborough, <i>New Zealand</i> <i>Sauvignon Blanc</i>	660btl/159gl
Blason de Bourgogne, 2020, Bourgogne, <i>France</i> <i>Chardonnay</i>	585btl/ 145gl

## Rött/red

Paul Mas ,2020, Languedoc, <i>France</i> <i>Grenache, Carignan, Merlot</i>	480btl/ 115gl
Tareni, 2020, Terre Siciliane, <i>Italy</i> <i>Nero d'Avola</i>	520btl/130gl
Chasing Lions, 2021, Napa Valley, <i>USA</i> <i>Cabernet Sauvignon</i>	610btl/ 150gl
Ontañón Reserva, 2010, Rioja, Spain <i>Tempranillo</i>	610btl/150gl
Domaine Bosquet 2021, Mendoza, <i>Argentina</i> <i>Malbec EKO</i>	580btl/ 145gl

## Rosé

House Rosé, <i>France</i>	480btl/ 115gl
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## Fatöl/ draftbeer

T. T. Premium Lager, 40cl, <i>Sweden</i>	78
Lagunitas IPA, 40cl, <i>USA</i>	98

## Flasköl/ bottled beer

T.T. Mellanöl EKO, 33cl, <i>Sweden</i>	69
Arboga Lager, 50cl, <i>Sweden</i>	85
Nils Oscar Glutenfria India Ale 5,3%	95
Maredsous Blonde, 33cl, <i>Belgium</i>	89
Bitburger Premium Pils, 33cl, <i>Germany</i>	69
Duvel Blonde Ale, 33cl, <i>Belgium</i>	98
Westmalle Dubbel, 33cl, <i>Belgium</i>	95
Weihenstephaner Weissbier, 50cl, <i>Germany</i>	105
Stout	89

## Cider

Cider, 33cl <i>pear/ apple</i>	77
Cldraie Original, 33cl, <i>France, EKO</i>	89
Ginger Beer, 33cl	85

## Alkoholfritt/ alcohol-free

Pepsi, Zingo, 7up, Lättöl, 33cl,	39
Äpple/Apelsin juice, 20cl,	37
Applemust, 100% Äpple,	55
Sigtuna NAPA, 33cl, <i>Sweden</i>	75
Non-alcoholic Lager, 33cl, <i>Sweden</i>	58
Fever-Tree Ginger Beer	55
Non-alcoholic Wine	75
Galipette, Non-alcoholic cider	78
Oddbird Blanc de Blanc	105

# Lunch V.14

Kl 1100 till kl 1400



**Hos oss på SOTH'S omfamnar vi den svenska matkulturen och vår meny skiftar över året, precis som de svenska årstiderna.**

**Vår kökschef Richard har tagit fasta på det enkla och rejäla. Handplockade råvaror från utvalda leverantörer får tala för sig själva i sällskap av spännande tillbehör.**



## À la carte (bordsservering)



Lunchbuffé/ Lunch buffet 225 sek

Salladsbord, varmrätter, kaffe, dessert



Salad buffet, main courses, coffee, dessert



**Måndag** : Barmeny  
Monday : Bar menu

**Tisdag** : Köttbullar, potatispurè, gräddsås   
: Pasta puttanesca, kapris, parmesan   
: Meatballs, potato puree, cream sauce  
: Pasta puttanesca, caper, parmesan


**Onsdag** : Fläskschnitzel, sardellsmör, ärtor   
: Kikärtscurry, ris, yoghurt 


Wednesday : Pork schnitzel, anchovy butter, green peas  
: Chick pea curry, rice, yoghurt

**Torsdag** : Grillad lax, rattatouille, basilikacrème   
: Vegetarisk pasta, gruyereost, svamp   
Thursday : Grilled salmon, ratatouille, basil cream  
: Vegetarian pasta, gruyere cheese, mushrooms

**Fredag** : Kyckling, äpple, currycrème   
: Sparrisrisotto, päron, tallegio   
Friday : Chicken, apple, curry cream  
: Asparagus risotto, pears, tallegio

**Caesarsallad** - grillad majs kyckling  eller  
grillad halloumiost  , parmesan, krutonger  
Caesar salad - grilled chicken or grilled halloumi cheese,  
parmesan, croutons  
205 (1, 3, 4, 7, 10, 12)

**Caesarsallad** - räkor  , parmesan, krutonger  
Caesar salad - shrimps, parmesan, croutons  
225 (1, 2, 3, 4, 7, 10, 12)

**Soths köttbullar**  - gräddsås, pressgurka,  
rårörda lingon, potatispurè  
Soth's meatballs - cream sauce,  
pickled cucumber, lingonberries, potato purée  
235 (1, 3, 7, 9)


**Kallrökt lax**  - dillstuvad potatis  
Smoked salmon - dill creamed potatoes  
195 (4, 7)

**Vegansk burgare**  - växtbaserad burgare, lök,  
fermenterad vitlöksmajonnäs,  
pommes frites  
Vegan burger - plant-based burger, onion, fermented  
garlic mayonnaise, french fries  
235 (1,10,12)

Allegener

1. Gluten/Gluten, 2. Kräftdjur/Crustaceans, 3. Ägg/Egg,
4. Fisk/Fish, 5. Jordnötter/Peanuts (E220-224, 226-228)
6. Sojaböner/Soybeans(E322), 7. Mjöl/Milk,
8. Nötter & Mandel/Nuts & Almonds
- , 9. Selleri/Celery,
10. Senap/Mustard, 11. Sesamfrön/Sesame seeds,
13. Lupin/Lupin, 14. Blötdjur/Mollusc

## Desserts

**Chokladcrème**  - olivoljeglass, hallon och  
karameliserad vit choklad  
Chocolate cream - olive oil ice-cream, raspberry and  
caramelized white chocolate  
145 (3,7)

**Dagens hemgjorda glass**  / **sorbet**   
Homemade ice cream/sorbet  
48 (3,7)

**Tryffel**   
Chocolate truffle  
35 (7)

## Coffee and Tea

Kaffe / Coffee, eko	35
Cappuccino, eko	45
Single Espresso, eko	35
Double Espresso, eko	40
Caffe Latte, eko	49
Varm Choklad / Hot Chocolate	49
Tea - Black, Green, Rooibos Chai, Chamomile	35
Iced coffee/ Iced tea	40
Iced vanilla latte, eko	57