






## Starter

**Soths Skagen**  - sikrom, syrad lök, torkad dill, brynt smör, salt & vinägerpotatis  
Soth's skagen - white fish roe, pickled onion, dried dill, browned butter, salt & vinegar potatoes  
As starter 175      As main 215 (2,3,7,12)  
Recommended Wine : Riesling/ Mousserande

**Sparrissoppa**  - smörstekt sparris, grillad sticklök, hasselnötter  
Asparagus soup - butter fried asparagus, grilled spring onion, hazelnuts  
206 (7,8,9,12)  
Recommended Wine : Riesling


**Vit sparris**  - ramslök, sikrom, brynt smör, rågbröd  
White asparagus - wild garlic, fish roe, browned butter, rye bread  
209 (1,3,4,7,10)  
Recommended Wine : Riesling


**Inkott gös**  - hummermajonnäs, syrad gurka, krispig potatis  
Poached pike-perch - lobster mayonnaise, pickled cucumber, crispy potato  
209 (2,3,4)  
Recommended Wine : Riesling


**Burrata**  - grillat levain, pistagepesto, tomatsallad  
Burrata - grilled levain, pistachio pesto, tomato salad  
206 (1,7,8)  
Recommended Wine : Mousserande

**Chark & Ost**  -  
Charcuterie & Cheese board  
203 (1,7,8)  
Recommended Wine : Shiraz


## Salad

**Caesarsallad majskyckling**  - bacon, parmesan, krutonger  
Caesar salad with corn-fed chicken - bacon, parmesan, croutons  
As starter 135      As main 205 (1,3,4,7,10,12)  
Recommended Wine : Pinot Grigio Eko

**Caesarsallad halloumi**  - parmesan, krutonger  
Caesar salad with halloumi - parmesan, croutons  
As starter 135      As main 205 (1,3,4,7,10,12)  
Recommended Wine : Pinot Grigio Eko


**Caesarsallad**  - räkor, parmesan, krutonger  
Caesar salad - shrimps, parmesan, croutons  
As starter 160      As Main 225 (1,2,3,4,7,10,12)  
Recommended Wine : Sauvignon Blanc/ Riesling

## Main

**Soths köttbullar**  - gräddsås, pressgurka, råörda lingon, potatispuré  
Soth's meatballs - cream sauce, pickled cucumber, lingonberries, potato purée

235 (1,3,7,9,12)


Recommended Wine : Pinot Noir

**Soths högrevshamburgare**  - portvinskaramelliserad lök, baconsmulor, krispsallat, biffomat,  
harissa & chimichurrimajonnäs, provoloneost, pommes frites

Soth's chuck roll burger - caramelized onion with port wine, bacon bits, frillice lettuce, beef tomato,  
harissa & chimichurri mayonnaise, Provolone cheese, fries

235 (1,3,7,10,12)

Recommended Wine : Tempranillo/ Lager

**Vegansk burgare**  - växtbaserad burgare, lök, fermenterad vitlöksmajonnäs,  
pommes frites

Vegan burger - plant-based burger, onion, fermented garlic mayonnaise, fries


235 (1,10,12)

Recommended Wine : Pinot Noir

**Stekt röding**  - grillad grönsparis, kronärtskockssås, cruditéer  
Fried Char - grilled asparagus, artichoke sauce, crudité


359 (4,7,9)

Recommended Wine : Riesling

**Torsk**  - svart lime, ramslök, smörsås, smörslungad fänkålspotatis  
Cod - lime, wild garlic, butter sauce, butter tossed fennel potato


359 (4,7)

Recommended Wine : Riesling

**Lammrostbiff**  - tomat, rostade mandlar, parmesansky, potatiskaka  
Lamb roast - tomato, roasted almonds, parmesan sauce, potato cake


369 (6,7,8)

Recommended Wine : Pinot Noir

**Ryggbiff**  - mjukbakad lök, dragonsky, tryfflemulsion, pommes frites  
Sirloin steak - baked onion, tarragon jus, truffle emulsion, fries

369 (3,6,7)


Recommended Wine : Cabernet Sauvignon


**Kronärtskocka Barigoule**  - frasig fetaost, primörer, rimmad gurka, ramslöksmajonnäs  
Artichoke à la Barigoule - crispy feta-cheese, spring vegetables, cured cucumber, wild garlic  
mayonnaise


289 (3,7,9,10)

Recommended Wine : Albarino

## Sweet

**Inkokta rabarber**  – gräddfilsparfait och mandlar  
Poached rhubarb – sour cream parfait and almonds  
155 (3,7,8)

**Chokladcrème**  – olivoljegglass, 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)

### Allergener :

(Food safety is a top priority at Soth's Kitchen, each allergen is marked with a number in the list below. Please review the specific menu items for more information)

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