

SOTH'S KITCHEN



Starters

Soth's Skagen 175 kr (C)

Sikrom, syrad lök, torkad dill, brynt smör, salt & vinägerpotatis
White fish roe, pickled onions, dried dill, browned butter, salt & vinegar potatoes

Available as main course for 215 sek
Recommended wine pairing: Riesling or Sparkling
2,3,7,12

Sparrissoppa 209 kr (B)

Smörstekt sparris, grillad sticklök, hasselnötter
Asparagus soup with butter-fried asparagus, grilled spring onion & hazelnuts

Recommended wine pairing: Riesling
7,8,9,12

Vit Sparris 209 kr (B)

Ramslök, sikrom, brynt smör & rågröd
White asparagus with wild garlic, white fish roe, browned butter & rye bread

Recommended wine pairing: Riesling
1,3,4,7,10

Inkokt Gös 209 kr (B)

Hummermajonäs, syrad gurka & krispig potatis
Poached pike-perch with lobster mayonnaise, pickled cucumber & crispy potatoes

Recommended wine pairing: Riesling
2,3,4

Burrata 206 kr (C)

Grillad levain, pistagepesto & tomat sallad
Burrata with grilled levain, pistachio pesto & tomato salad

Recommended wine pairing: Sparkling
1,7,8

Ost & Chark 203 kr (C)

Cheese & Charcuterie board

Recommended wine pairing: Shiraz
1,7,8

Klassisk Caesarsallad med...

Grillad majskyckling med bacon 135 kr / 205 kr (C)
Corn fed chicken & bacon

Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Halloumi 135 kr / 205 kr (D)
Halloumi Cheese

Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Handskalade räkor 160 kr / 225 kr (D)
Hand peeled shrimp

Recommended wine pairing: Sauvignon Blanc
1,2,3,4,7,10,12

Main Courses

Soth's Köttbullar 235 kr (D)

Gräddsås, pressgurka, rårörda lingon, potatispuré
Swedish meatballs with cream sauce, pickled cucumber, lingonberries & potato purée

Recommended wine pairing: Pinot Noir
1,3,7,9,12

Högrekvshamburgare 235 kr (E)

Portvinskaramelliserad lök, baconsmulor, krispsallat, biffomat, harissa & chimichurrimajonäs, provoloneost & pommes frites
Chuck roll burger with caramelized onion, crumbled bacon, frillice lettuce, beef tomato, harissa & chimichurri mayonnaise, provolone & french fries

Recommended wine pairing: Tempranillo
1,3,7,10,12

Trädgårdsburgare 235 kr (A)

Växtbaserad burgare, lök, fermenterad vitlöksmajonäs & pommes frites
Plantbased burger served with onion, fermented garlic mayonnaise & french fries

Recommended wine pairing: Pinot Noir
1,10,12

Stekt Röding 359 kr (B)

Grillad grönsparis, kronärtskockssås & cruditéer
Butter-fried char served with grilled asparagus, artichoke sauce & crudités

Recommended wine pairing: Riesling
4,7,9

Torsk 359 kr (B)

Svart lime, ramslök, smörsås, smörslungad fänkålspotatis
Cod served with lime, wild garlic, butter sauce & butter tossed fennel potato

Recommended wine pairing: Riesling
4,7

Lammrostbiff 369 kr (E)

Tomat, rostade mandlar, parmesansky & potatiskaka
Lamb roast with tomato, roasted almonds, parmesan sauce & potato cake

Recommended wine pairing: Pinot Noir
6,7,8

Ryggbiff 369 kr (E)

Mjukbakad lök, dragonsky, tryfflemulsion & pommes frites
Sirloin steak served with baked onion, tarragon jus, truffle emulsion & french fries

Recommended wine pairing: Cabernet Sauvignon
4,7,9

Kronärtskocka Barigoule 289 kr (C)

Frasig fetaost, primörer, rimmad gurka & ramlöksmajonäs
Artichoke à la Barigoule served with crispy feta-cheese, spring vegetables, cured cucumber & wild garlic mayonnaise

Recommended wine pairing: Albariño
3,7,9,10

Desserts

Inkokta rabarber 155 kr (A)

Gräddfilspafait & mandlar
Poached rhubarb with sour-cream parfait & almonds

3,7,8

Chokladcrème 145 kr (A)

Olivoljglass, hallon & karamelliserad vit choklad
Chocolate cream served with olive oil ice-cream, raspberries & caramelized white chocolate

3,7

Dagens hemgjorda glass 48 kr (A)

Homemade ice-cream of the day

3,7

Tryffel 35 kr (A)

Chocolate truffle

7

Coffee Drinks

Espresso Martini

Vodka, Kahlúa, Espresso

Kaffe Karlsson

Bailey's, Triple Sec, Coffee, Cream

We are proud to be working with Klimato to measure and reduce the climate impact of the food we serve. By climate labeling our dishes, we hope we can help create awareness and guide you towards environmentally responsible food choices.



The grading scale (A-E) reflects the food's climate impact based on the carbon footprint of a standard meal of 400 g.

CO2e data is provided by our sustainability partner Klimato



Allergener

På Soth's Kitchen värnar vi om våra gäster och matsäkerheten. Nedan hittar du en lista över alla allergener som förekommer i meny. Vänligen prata med vår personal om du har några ytterligare frågor.

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| 1. Gluten | 6. Sojaböner / Soybeans | 11. Sesamfrön / Sesame seeds |
| 3. Kräftdjur / Crustaceans | 7. Mjolk / Milk | 12. Sveveloxid & Sulfid / Sulphur dioxide & Sulphite |
| 3. Ägg / Egg | 8. Nötter / Nuts | 13. Lupin |
| 4. Fisk / Fish | 9. Selleri / Celery | 14. Blötdjur / Mollusc |
| 5. Jordnötter / Peanuts | 10. Senap / Mustard | |