



SOTH'S KITCHEN

Starters

Soth's Skagen 175 kr C

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

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

Blomkålssoppa 209 kr C

Stekt kammussla & bacon
Cauliflower soup with pan-fried scallop & bacon

Recommended wine pairing: Albarino
7,14

Kantarelltoast 209 kr B

Gräddstekta kantareller, spenat, sikrom & grillad levain
Chanterelle toast with spinach, white fish roe & grilled levain

Recommended wine pairing: Pinot Noir
1,4,7

Tonfisk 209 kr C

Halstrad MSC-märkt tonfisk med äppelsallad, chiliolja & blomkåls crème
Seared MSC certified tuna with apple salad, chili oil & cauliflower cream

Recommended wine pairing: Sauvignon Blanc/ Albarino
4

Ost & Chark 203 kr C

Cheese & Charcuterie board

Recommended wine pairing: Shiraz
1,7,8

Klassisk Caesarsallad med...

Grillad majskyckling & 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

Cheddar, picklad lök, tryffelmajonnäs, tomat, bacon & pommes frites
Chuck roll burger with pickled onion, truffle mayonnaise, tomato, bacon & french fries

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

Trädgårdsburgare 235 kr A

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

Recommended wine pairing: Pinot Noir
1,10,12

Stekt Kummel 359 kr B

Musslor, sauterade ärtor, vitvinssås & dillslungad potatis
Fried hake with mussels, sautéed peas, white wine sauce & dill tossed potato

Recommended wine pairing: Riesling/ Mousserande
4,7,9,12,14

Grillad Regnbågslax 349 kr C

Bönragu, grillad citron, aioli & kokt potatis
Grilled rainbow trout with bean ragout, grilled lemon, aioli & boiled potato

Recommended wine pairing: Pinot Noir
3,4,12,10

Grillad Entrecôte 389 kr E

Pumpa, rostad grönkål, rökt mörsmör & rödvinssky
Grilled rib-eye served with pumpkin, roasted kale, smoked bone-marrow butter & red wine sauce

Recommended wine pairing: Cabernet Sauvignon/ Pinot Noir
9,6,7

Rödvinbrässerad oxkind 349 kr E

Picklade rotfrukter & potatispuré
Red-wine braised beef cheek with pickled root vegetables & potato puree

Recommended wine pairing: Cabernet Sauvignon
7,9,12

Grillat Kycklinglårfilé 325 kr C

Svenskt kycklinglårfilé, kantareller, picklad lök, kycklingsky, parmesan, tryffel & pommes frites
Grilled chicken thigh fillet from Sweden with chanterelles, pickled onion, gravy, parmesan, truffle & french fries

Recommended wine pairing: Bourgogne Chardonnay
7

Bakad blomkål 295 kr B

Confiterad portobello, bönragu, blomkåls crème, tryffel och äppelsallad
Cauliflower with confit portobello, bean ragout, cauliflower cream, truffle, and apple salad

Recommended wine pairing: Pinot Noir
7,9,12

Desserts

Grillad Persika 155 kr C

Yoghurtglass, dulce de leche & mandelcrumble
Grilled peach with yogurt ice-cream, dulce de leche & almond crumble

1,7,8

Chokladkaka 145 kr B

Ängad chokladkaka med vit choklad & kaffeganache och hallonsorbet
Steamed chocolate cake with white chocolate & coffee ganache and raspberry sorbet

1,3,7

Dagens hemgjorda glass 48 kr A

Homemade ice-cream of the day
3,7

Tryffel 35 kr A

Chocolate truffle
7

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.



Very low



Low



Medium



High



Very high

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



Allergener

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

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| 1. Gluten | 6. Sojaböner / Soybeans | 11. Sesamfrön / Sesame seeds |
| 2. Kräftdjur / Crustaceans | 7. Mjolk / Milk | 12. Sveveloxid & Sulfit / 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 | |