

GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



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 potato

Recommended wine pairing: Riesling
2,3,7,12

Blomkålssoppa 209 kr (B)

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

Main Courses

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
4,7,9,12,14

Grillad Entrecôte 369 kr (E)

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

Recommended wine pairing: Cabernet Sauvignon
9,6,7

Bakad Blomkål 295 kr (B)

Confiterad portobello, bönragu, blomkålscrème, tryffel & äppelsallad
Cauliflower with confit portobello, bean ragout, cauliflower cream, truffle & apple salad

Recommended wine pairing: Pinot Noir
7,9,12

Desserts

Choladkaka 145 kr (A)

Ångad chokladkaka, vit choklad & kaffeganache, hallonsorbet
Steamed chocolate cake, white chocolate & coffee ganache, raspberry sorbet

1,3,7

Chokladtryffel 35 kr (A)

Chocolate truffle

7



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 | 9. Selleri / Celery |
| 2. Kräftdjur / Crustaceans | 10. Senap / Mustard |
| 3. Ägg / Egg | 11. Sesamfrön / Sesame seeds |
| 4. Fisk / Fish | 12. Sveloxid & Sulfid / Sulphur dioxide & Sulphite |
| 5. Jordnötter / Peanuts | 13. Lupin |
| 6. Sojabönor / Soybeans | 14. Blötdjur / Mollusc |
| 7. Mjölk / Milk | |
| 8. Nötter / Nuts | |

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

