

# 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*

*Available 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 & blomkålscrème  
*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

### Högreghshamburgare 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 vitlöksmajonnäs & pommes frites  
*Plantbased burger with onion, fermented garlic mayonnaise & french fries*

*Recommended wine pairing: Pinot Noir*  
1,10,12

### Stekt Hälleflundra 359 kr B

Musslor, sauterade ärtor, vitvinsås & dillslungad potatis  
*Fried halibut 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 & rödvinsky  
*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

### Rödvinsbräserverad 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 Kycklinglårfile 325 kr C

Svenskt kycklinglårfile, 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, blomkålscrème, 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

### Chokladcrème 145 kr B

Vit choklad & kaffeganache och hallonsorbet  
*Chocolate cream 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.



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.

- |                            |                         |  |
|----------------------------|-------------------------|--|
| 1. Gluten                  | 6. Sojaböner / Soybeans | 11. Sesamfrön / Sesame seeds                         |
| 2. Kräftdjur / Crustaceans | 7. Mjök / 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     |  |