

GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



Starters

Soth's Skagen 175 kr



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



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

Recommended wine pairing: Albarino

7,14

Kantarelltoast 209 kr



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

Hälleflundra 359 kr



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

Recommended wine pairing: Riesling

4,7,9,12,14

Grillad Entrecôte 389 kr



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



Configerad portobello, bönrugu,
blomkålscrème, tryffel & äppelsallad
*Cauliflower with confit portobello,
bean ragout, cauliflower cream, truffle
& apple salad*

Recommended wine pairing: Pinot Noir

7,9,12

Desserts

Cheesecake 155 kr



Ädelost, äppelkompott, kanel,
kanderad valnöt, kardemumma
*Blue cheese, apple compote & candied
walnut, cinnamon, cardamom*

3,7,8

Chokladtryffel 35 kr



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. Sveveloxid & 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

