



SOTH'S KITCHEN

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 potatoes*

Avaliable as main course for 215 sek
Recommended wine pairing: Riesling or Sparkling
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

Tonfisk 209 kr

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

Cheese & Charcuterie board
Recommended wine pairing: Shiraz
1,7,8

Klassisk Caesarsallad med...

Grillad majskykling & bacon 135 kr / 205 kr 
Corn fed chicken & bacon
Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Halloumi 135 kr / 205 kr 
Halloumi Cheese
Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Handskalade räkor 160 kr / 225 kr 
Hand peeled shrimp
Recommended wine pairing: Sauvignon Blanc
1,2,3,4,7,10,12

Main Courses

Soth's Köttbullar 235 kr

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

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

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 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/ Mousserande
4,7,9,12,14

Grillad Regnbågslax 349 kr

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

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

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

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

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

Cheesecake 155 kr

Ädelost, äppelkompott, kanderad valnöt, kanel
Blue cheese, apple compote, candied walnut, cinnamon
3,7,8

Chokladkaka 145 kr

Ängad chokladkaka, vit choklad & kaffeganache och hallonsorbet
Steamed chocolate cake with white chocolate & coffee ganache and raspberry sorbet
1,3,7

Dagens hemgjorda glass 48 kr

Homemade ice-cream of the day
3,7

Tryffel 35 kr

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. Mjölk / 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 | |