



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

Lax 209 kr C

Lättrökt gravad lax med grönkålssallad, äpple, valnöt & sötstark senapsdressing
Lightly smoked & cured salmon with kale salad, apple, walnut and sweet mustard dressing
Recommended wine pairing: Chardonnay or Sparkling
4,8,10

Ost & Chark 203 kr C

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

Klassisk Caesarsallad med...

Grillad majskykling & 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 Hälleflundra 359 kr B

Musslor, sauterade ärtor, vitvinssås & dillslungad potatis
Fried halibut with mussels, sautéed peas, white wine sauce & dill tossed potato
Recommended wine pairing: Riesling or Sparkling
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 märghsmör & rödvinssky
Grilled rib-eye served with pumpkin, roasted kale, smoked bone-marrow butter & red wine sauce
Recommended wine pairing: Cabernet Sauvignon or 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

Kryddstekt Hjortinnanlår 379 kr D

Rostad lök, bakad & brässerat kål. tranbärssky & potatispuré
Pan-fried venison topside with roasted onion, baked & braised cabbage, cranberry sauce & potato purée
Recommended wine pairing: Shiraz or Cabernet Sauvignon
6,7

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

Blondie 155 kr C

Vitchoklad & pistage, saffransås, yogurtglass med citrus och cointreau
White chocolate & pistachio, saffran sauce, yoghurt ice-cream with citrus & cointreau
1,3,7,8

Bakad färskostcrème 155 kr D

Vispad & bakad färskostcrème med hjortron och pekannötscrumble
Whipped & baked fresh cream cheese with cloudberry and pecan crumble
1,3,7,8

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.

- | | | |
|----------------------------|-------------------------|--|
| 1. Gluten | 6. Sojabönor / 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 | |