

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

Hummersoppa 225 kr D

Räkor, sticklök, dillolja & citrongrädde
Lobster bisque with shrimp, onion, dill oil & lemon cream

Recommended wine pairing: Pinot Grigio/ Sparkling
2,7,9

Soth's Reuben 225 kr E

Pastrami, surkål, cheddar, kimchidressing & smörstekt levain
Pastrami, sauerkraut, cheddar, kimchi dressing & butter-grilled levain

Recommended wine pairing: Sparkling/ Soths IPA
1,3,7

Avokado 190 kr A

Avokadotoast, syrad kål, sesamfrö, sojapicklat ägg, kimchidressing & smörstekt levain
Avocado, pickled cabbage, sesame seed, soy-marinated egg, kimchi dressing & butter-fried levain

Recommended wine pairing: Cider
1,3,6,7,11

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

Högrekshamburgare 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

Bakad Torsk 379 kr B

Rostade betor, forellromsås & fänkålssauterad potatis
Baked cod with roasted beets, trout roe sauce & sautéed potato with fennel

Recommended wine pairing: Chardonnay
4,7

Stekt Gös 379 kr C

Räkor, syrad kål, smörad dragonbuljong & risotto
Pan-fried pike-perch with shrimp, pickled cabbage, tarragon butter broth & risotto

Recommended wine pairing: Albarino
2,4,7

Grillad Entrecôte 395 kr E

Haricots verts, café de paris-smör, rödvinsk & pommes frites
Grilled rib-eye served with green bean, café de paris butter, red wine sauce & french fries

Recommended wine pairing: Cabernet Sauvignon or Pinot Noir
6,7,10

Lammytterfilé 379 kr E

Örtmarinerad grillad lammytterfilé, bakad tomat, krispig jordärtskocka, pepparsky & riven parmesan
Grilled herb-marinated lamb loin with baked tomato, crispy artichoke, pepper sauce & grated parmesan

Recommended wine pairing: Nero d'avola
1,7

Risotto 295 kr B

Rostade betor, friterad fetaost & krispig jordärtskocka
Risotto with roasted beets, fried feta cheese & crispy artichoke

Recommended wine pairing: Pinot Noir/ Soths IPA
1,7

Desserts

Chokladfondant 175 kr D

Maräng, hallon, lättvispad grädde & hallonglass
Chocolate fondant with meringue, raspberry, lightly-whipped cream, raspberry ice-cream

1,3,7

Belgisk Våffla 175 kr C

Bärkompott, dulce de leche & vaniljglass
Belgian waffle with berry compote, dulce de leche & vanilla ice-cream

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.

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| 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 | |