

Sunday Special!

SOTH'S KITCHEN

Hos oss på Soth's Kitchen hyllar vi både svensk och amerikansk matkultur. Vår meny förändras med årstiderna, precis som naturen omkring oss. Vår kökschef Richard skapar rätter där enkelhet möter det rejäla, med handplockade råvaror från utvalda leverantörer som får glänsa tillsammans med spännande tillbehör. Vi strävar efter att varje måltid ska vara en minnesvärd upplevelse, där smak och kvalitet står i centrum.

At Soth's Kitchen, we celebrate both Swedish and American culinary traditions. Our menu changes with the seasons, just like the nature around us. Our head chef Richard creates dishes where simplicity meets heartiness, with handpicked ingredients from selected suppliers that shine alongside exciting accompaniments. We aim for each meal to be a memorable experience, with taste and quality at the forefront.

Starters

Soth's Skagen 175 kr

C

Sikrom, syrad lök, torkad dill, brynt smör, salt & vinägerpotatis
Shrimps, 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

Klassisk Caesarsallad med...

Grillad majskykling med 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

Högrevhamburgare 235 kr

E

Cheddar, picklad lök, tryffelmajonnäs, tomat, bacon & pommes frites

Chuck roll burger with cheddar cheese, pickled onion, truffle mayonnaise & french fries

Recommended wine pairing: Tempranillo

1,3,7,10,12

Kallrökt Lax 195 kr

A

Dillstuvad potatis

Smoked salmon with dill creamed potatoes

Recommended wine pairing: Sauvignon Blanc

4,7

Trädgårdsburgare 235 kr

A

Växtbaserad burgare, lök, fermenterad vitlöksmajonnäs & pommes frites

Plantbased burger served with onion, fermented garlic mayonnaise & french fries

Recommended wine pairing: Pinot Noir

1,10,12

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

1,3,7

Dagens hemgjorda glass 48 kr

A

Homemade ice-cream of the day

3,7

Tryffel 35 kr

A

Chocolate truffle

7

Bubbles

Cava, Spain, Eko

Glas Flaska

115 kr 525 kr

Prosecco, Italy, Eko

575 kr

Guldkula Brut, France

155 kr 975 kr

White Wine

Glas Flaska

Paul Mas Blanc, 2023, France

115 kr 480 kr

Grenache Blanc, Vermentino

Paco & Lola, 2023, Spain

145 kr 580 kr

Albarino

M.F Donatushof, 2023, Mosel, Germany

140 kr 560 kr

Riesling

Stoneleigh Rapaura, 2022, Marlborough, NZ, Sauvignon Blanc

159 kr 660 kr

NZ, Sauvignon Blanc

Blason de Bourgogne, 2022, Languedoc, France, Chardonnay

145 kr 585 kr

France, Chardonnay

Red Wine

Glas Flaska

Paul Mas Rouge, 2022, France

115 kr 480 kr

Grenache Rouge, Carnignan, Syrah

Vigneti Zabu, 2021, Terre Siciliane, Italy

130 kr 520 kr

Nero d'Avola Eko

Ontanon Reserva, 2015, Rioja, Spain

150 kr 610 kr

Tempranillo

Laborie, 2022, South Africa

123 kr 498 kr

Shiraz

Domaine Bosquet, 2021, Mendoza, Argentina, Malbec Eko

145 kr 580 kr

Argentina, Malbec Eko

House Rosé, France

115 kr 480 kr

Grenache, Cinsault

Beer & Cider

Draft Beer - Arboga Lager, 5,6%, 40cl, Sweden

78 kr

Draft Beer - Lagunitas IPA, 6,2%, 40cl, USA

98 kr

T.T Mellanöl EKO, 33cl, Sweden

69 kr

Nils Oscar India ALE Glutenfri, 5,3%, 33cl, Sweden

95 kr

Cider, 33 cl, Pear/Strawberry/Apple

77 kr

Ginger Beer, 33cl, Spain

82 kr

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
2. Sesamfrön / Sesame seeds
3. Kräftdjur / Crustaceans
7. Mjök / Milk
3. Ägg / Egg
8. Nötter / Nuts
4. Fisk / Fish
9. Selleri / Celery
5. Jordnötter / Peanuts
10. Senap / Mustard
11. Sesamfrön / Sesame seeds
12. Sveveloxid & Sulfid / Sulphur dioxide & Sulphite
13. Lupin
14. Blötdjur / Mollusc



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 **Klimato**