


THE BRUNCH MENU

Inspired by the city that never sleeps, our brunch is a celebration of iconic New York flavors with a twist. From fluffy pancakes to savory bagels and bold coffee drinks – welcome to your new weekend ritual.


Bread


Soth's Reuben 225 kr 
Pastrami, surkål & kimchidressing
Pastrami, sauerkrout & kimchi dressing


Avocado-toast 190 kr 
Surdegsbröd, sojapicklat ägg & chiliflakes
Sourdough bread, soy-marinated egg & chili flakes

Laxbagel 190 kr 
Kallrökt lax, cream cheese, kapris & picklad
Bagel with smoked salmon, cream cheese, capers & pickled onion

Eggs

Shakshuka 195 kr 
Kryddigt tomatås med bakat ägg & grillat
surdegsbröd
*Spicy tomato sauce with baked egg & grilled
sourdough*


Eggs Florentine 185 kr 
Pocherat ägg, spenat, hollandaisesås & stekt bröd
*Poached egg, sautéed spinach, hollandaise & toasted
bread*
with pastrami 35 kr

Eggs Royal 235 kr 
Pocherat ägg, kallrökt lax, hollandaisesås &
smörstekt bröd
*Poached egg, smoked salmon, hollandaise & butter-
fried bread*

Main


Ryggbiff 385 kr 
Pommes frites & vitlökssmör
Sirloin steak with fries & garlic butter


Salads

Soth's Klassiska Caesar 
Med kyckling eller halloumi 215 kr
Med handskalade räkor 235 kr
With your choice of chicken, halloumi or shrimp

Avokadosallad 210 kr 
Med vinägrett
Avocado salad with vinaigrette

Waffles

Chicken & Waffle 215 kr 
Friterad kyckling, kimchidressing & ärtskott
Fried chicken, kimchi dressing & pea shoots

Skagen 235 kr 
Våffla med med skagenröra, citron & dill
*Waffle with Swedish shrimp salad with mayonnaise,
dill, lemon and whitefish roe*

Flatbread

Sikrom & Räkor 235 kr 
Med västerbottenost, picklad lök, dill & smetana
Roe, shrimp, pickled onion & sour cream

Getost & Päron 220 kr 
Med valnötter & honung
Goat cheese, pear, walnuts & honey

Sweet

Amerikanska Pannkakor 175 kr 
Med blåbär, grädde & lönnsirap
Blueberries, whipped cream & maple syrup

Belgisk Våffla 175 kr 
Med bärkompott & vaniljglass
Berry compote & vanilla ice cream

New York Cheesecake 175 kr 
Med färska bär
Classic NY-style cheesecake with berries

Want to add something extra?

Grönsallad <i>Green salad</i>	45 kr
Pommes frites <i>French fries</i>	65 kr
Kimchidressing	45 kr
Halv avokado <i>Half avocado</i>	40 kr
Pastrami	75 kr
Handskalade Räkor <i>Shrimp</i>	75 kr
Tomatsallad <i>Tomato salad</i>	50 kr
Mac & cheese	75 kr

Something to sip

Milkshake
Vanilla, Strawberry, Chocolate or Oreo 105 kr

Smoothie
Ask us for the flavor of the day! 45 kr

Juice
Ask us for the flavor of the day! 40 kr

Lemonade
Raspberry, Strawberry, Elderflower or 90 kr
Passionfruit

Ginger Shot 25 kr

Cocktails

Mimosa
Champagne & apelsinjuice 165 kr

Soth's Bloody Mary
Chili vodka, selleri, oliver & rökt paprika 189 kr

Espresso Martini
Vodka, Kahlúa, Espresso 160 kr

Spritz
Hugo Spritz, Sarti Spritz or Aperol Spritz 150 kr

Boozy Shake
Milkshake with your liqueur of choice (e.g. 195 kr
Baileys, Amaretto, Kahlúa, Frangelico, etc.)

Coffee & Tea

Kaffe / Coffee, *eko* 40 sek

Cappuccino, *eko* 48 sek

Espresso, *eko* 35 sek

Double Espresso, *eko* 45 sek

Caffe Latte, *eko* 55 sek

Varm Choklad / Hot Chocolate 50 sek

Tea - Black, Green, Rooibos, Chamomile 40 sek

Iced Caffe Latte 58 sek

Iced Americano 48 sek

Iced Lemon Tea *sweetened* 50 sek

Add syrup to any drink 5 kr

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 |
| 3. Kräftdjur / Crustaceans | 7. Mjölk / Milk | 12. Sveveloxid & Sulfid / 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 | |



We are proud to be working with Klimato to measure and reduce the climate impact of the food we serve. 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 

