

# GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



## 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 potato*

*Recommended wine pairing: Riesling*

2,3,7,12

### Hummersoppa 225 kr (D)

räkor, sticklök, dillolja & citrongrädde  
*Lobster soup with shrimp, onion, dill oil & lemon cream*

*Recommended wine pairing: Sparkling*

2,7,9

### Avokadotoast 190 kr (A)

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

## Main Courses

### 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

### Grillad Entrecôte 395 kr (E)

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

*Recommended wine pairing: Cabernet Sauvignon*

6,7,10

### Risotto 295 kr (B)

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

*Recommended wine pairing: Pinot Noir*

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

### Chokladtryffel 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



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