

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 195 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 235 sek
Recommended wine pairing: Riesling or Sparkling
2,3,7,12

Klassisk Caesarsallad med...

Grillad majskykckling med bacon 145 kr / 220 kr C
Corn fed chicken & bacon

Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Halloumi 145 kr / 220 kr D
Halloumi Cheese

Recommended wine pairing: Pinot Grigio
1,3,4,7,10,12

Handskalade räkor 165 kr / 235 kr D
Hand peeled shrimp

Recommended wine pairing: Sauvignon Blanc
1,2,3,4,7,10,12

Main Courses

Soth's Köttbullar 245 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 245 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 205 kr A

Dillstuvad potatis
Smoked salmon with dill creamed potatoes

Recommended wine pairing: Sauvignon Blanc
4,7

Trädgårdsburgare 245 kr A

Växtbaserad burgare, lök, fermenterad vitlöksmajonäs & pommes frites
Plantbased burger served with onion, fermented garlic mayonnaise & french fries

Recommended wine pairing: Pinot Noir
1,10,12

Desserts

Jordgubbar 175 kr C

Lättvispad grädde, maräng & vaniljglass
White Strawberries with lightly whipped cream, meringue & vanilla ice-ream

3,7

Citronposset 175 kr D

färska hallon, rostad vit choklad & mandel
Whipped & Lemon posset with fresh raspberry, roasted white chocolate & almond

7,8

Dagens hemgjorda glass 48 kr A

Homemade ice-cream of the day

3,7

Tryffel 45 kr A

Chocolate truffle

7

Bubbles

Cava, Spain, Eko	115 kr	525 kr
Prosecco, Italy, Eko		575 kr
Guldkula Brut, France	155 kr	975 kr

White Wine

Paul Mas Blanc, 2023, France Grenache Blanc, Vermentino	115 kr	480 kr
Pulpo, 2023, Spain Albarino	145 kr	580 kr
M.F Donatushof,2023, Mosel, Germany Riesling	140 kr	560 kr
Stoneleigh Rapaura, 2022, Marlborough, NZ, Sauvignon Blanc	159 kr	660 kr
Blason de Bourgogne, 2022, Languedoc, France, Chardonnay	145 kr	585 kr

Red Wine

Paul Mas Rouge, 2022, France Grenache Rouge, Carnignan, Syrah	115 kr	480 kr
Vigneti Zabu, 2021, Terre Siciliane, Italy Nero d'Avola Eko	130 kr	520 kr
Ontanon Reserva, 2015, Rioja, Spain Tempranillo	150 kr	610 kr
Laborie, 2022, South Africa Shiraz	123 kr	498 kr
Domaine Bosquet, 2021, Mendoza, Argentina, Malbec Eko	145 kr	580 kr

House Rosé, France Grenache, Cinsault	115 kr	480 kr
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Beer & Cider

Draft Beer - Arboga Lager, 5,6%, 40cl, Sweden	85 kr
Draft Beer - Laguinitas IPA, 6,2%, 40cl, USA	98 kr
T.T Mellanöl EKO, 33cl, Sweden	70 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	6. Sojabönor / Soybeans	11. Sesamfrön / Sesame seeds
3. Kräftdjur / Crustaceans	7. Mjölk / Milk	12. Sveveloxid & Sulfid / Sulphur dioxide & Sulphite
3. Ägg / Egg	8. Nötter / Nuts	
4. Fisk / Fish	9. Selleri / Celery	13. Lupin
5. Jordnötter / Peanuts	10. Senap / Mustard	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

