



SOTH'S KITCHEN

Starters

Soth's Skagen 195 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

Avaliable as main course for 235 sek
Recommended wine pairing: Riesling
2,3,7,12

Rökta Räkor 175 kr C

Grillat levain, citron & aioli
Shell-on smoked shrimps with grilled levain, lemon & aioli

Recommended wine pairing: Sparkling
1,2,3,10

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

Burrata 195 kr B

Grillat levain, citrus & fänkål, ruccola & basilika
Burrata with grilled levain, citrus, fennel, arugula & basil

Recommended wine pairing: Pinot Grigio/ Lager
1,7

Ost& Chark 205 kr C

Cheese & Charcuterie board

Recommended wine pairing: Shiraz
1,7,8

Klassisk Caesarsallad med...

Grillad majskykling & bacon 145 kr / 220 kr C
Corn fed chicken & bacon

Recommended wine pairing: Albarino
1,3,4,7,10,12

Halloumi 145 kr / 220 kr D
Halloumi Cheese

Recommended wine pairing: Albarino
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
3,7,9,12

Högreavshamburgare 245 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/ Lager
1,3,7,10,12

Trädgårdsburgare 245 kr A

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

Recommended wine pairing: Pinot Noir
1,10,12

Långa 379 kr B

Gräslök, hylvad fänkål & rädisor, forellromsås, kokt potatis
Ling with chives, shaved fennel & radish, roe sauce, boiled potato

Recommended wine pairing: Albarino
4,7

Röding 379 kr B

Smörslungade primörer & potatis, pepparrotscrème, brynt smör
Char with spring vegetable & potato tossed in butter, horseradish cream, browned butter

Recommended wine pairing: Chenin Blanc
4,7

Steak Minute 395 kr E

Haricots vert, bakad tomat, ndujasmör, rödvinssky & pommes frites
Minute Steak with green bean, baked tomato, nduja butter, red wine sauce & french fries

Recommended wine pairing: Cabernet Sauvignon
7

Secreto Iberico 385 kr E

Grillad sparris, rostad paprika, dragonmajonnäs, rödvinssky & pommes frites
Secreto Iberico with grilled asparagus, roasted bell pepper, tarragon mayonnaise, red wine sauce & french fries

Recommended wine pairing: Tempranillo
3,10

Pinsa 285 kr B

Rostad paprika, kronärtskocka, tomat, avokadodressing, riven mozzarella & ruccola
Pinsa with roasted bell pepper, artichoke, tomato, avocado dressing, shredded mozzarella & arugula

Recommended wine pairing: Pinot Grigio/ Rose/ Soths IPA
1,7

Desserts

Jordgubbar 175 kr C

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

3,7

Citronposset 175 kr C

färska hallon, rostad vit choklad & mandel
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

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



Allergener

På Soth's Kitchen värnar vi om våra gäster och matsäkerheten. Nedan hittar du en lista över alla allergener som förekommer i menyen. Vänligen prata med vår personal om du har några ytterligare frågor.

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| 1. Gluten | 6. Sojabönor / Soybeans | 11. Sesamfrön / Sesame seeds |
| 2. 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 | |