

GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



Starters

Soth's Skagen 215 kr



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

Soppa 195 kr



Jordärtskocksoppa, hasselnöt, äpple,
friterad persilja & tryffel
*Jerusalem artichoke soup, hazelnut,
apple, fried parsley & truffle*

Recommended wine pairing: Sparkling
7,8

Main Courses

Stekt Kummel 379 kr



Steklök, champinjoner, rödvinssky,
potatispuré
*Hake with onion, mushrooms, red wine
sauce, potato purée*

Recommended wine pairing: Bourgogne Chardonnay
4,7,9

Ankröst 395 kr



Grillad broccolini, krispig palsternacka,
rödvinssky, pumpapuré
*Duck breast, grilled broccolini,
crispy parsnip, red wine sauce,
pumpkin purée*

Recommended wine pairing: Pinot Noir
7,9

Svampragu 325 kr



Bakad fetaost, tryffel, grillad broccolini,
kantareller, sesamfrö, pumpapuré
*Mushroom ragout with baked feta cheese,
truffle, grilled broccolini, chanterelles,
sesame seed, pumpkin purée*

Recommended wine pairing: Pinot Noir/ Soths IPA
7,11

Desserts

Blåbärskompott 175 kr



Mandelkaka och gräddfilsglass
*Blueberry compôte with almond cake
and sour cream ice-cream*

3,7,8

Chokladtryffel 45 kr



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
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. Sojabönor / 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