

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 215 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 245 sek
Recommended wine pairing: Riesling or Sparkling
2,3,7,12

Salad

Klassisk Caesarsallad med... C

Grillad majskykckling med bacon 235 kr
Corn fed chicken & bacon

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

Halloumi 235 kr D Halloumi Cheese

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

Handskalade räkor 245 kr D Hand peeled shrimp

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

Main Courses

Soth's Köttbullar 255 kr D

Gräddsås, pressgurka, rårörda lingon, potatispuré
Swedish meatballs with gravy, pickled cucumber, lingonberries & potato purée

Recommended wine pairing: Pinot Noir
1,3,7,9,12

Högrekvshamburgare 255 kr E

Reblochon ost, senapsmajonnäs, karamelliserad lök med rosmarin & honung, krispsallat, pommes frites
Chuck roll burger with Reblochon cheese, mustard mayonnaise, caramelised onion with rosemary & honey, crisp salad, french fries

Recommended wine pairing: Tempranillo/ Lager
1,3,7,10,12

Kallrökt Lax 205 kr A

Dillstuvad potatis
Smoked salmon with dill creamed potatoes

Recommended wine pairing: Riesling
4,7

Trädgårdsburgare 255 kr A

Växtbaserad burgare, romescosås, confiterad portabello svamp, tomat, krispsallat, pommes frites
Plant-based burger with Romesco sauce, confit portobello mushroom, tomato, crisp salad, french fries

Recommended wine pairing: Pinot Noir/ Soths IPA
1,6,8,12

Desserts

Äppelpaj 185 kr C

Misokaramell, pekannöt, vaniljglass
Apple pie, miso caramel, pecan nut, vanilla ice-cream

1,3,6,7,8

Blåbärskompott 175 kr C

Mandelkaka, gräddfilsglass
Blueberry compôte, almond cake, sour cream ice-cream

3,7,8

Dagens hemgjorda glass 48 kr A

Homemade ice-cream of the day
3,7

Tryffel 35 kr A

Chocolate truffle
7

Bubbles

Cava, Spain, Eko	130 kr	650 kr
Prosecco, Italy, Eko		675 kr
Guldkula Brut, France	160 kr	960 kr

White Wine

Locatour, 2022, Manteca, California, USA Chardonnay	130 kr	585 kr
M.F Donatushof, 2023, Mosel, Germany Riesling	140 kr	630 kr
Blason de Bourgogne, 2023, France Chardonnay	145 kr	650 kr
Pulpo, 2024, Rias Baixas, Spain Albarino	140 kr	630 kr

Red Wine

Locatour, 2020, Manteca, California, USA Zinfandel	130 kr	585 kr
Clay Creek, 2023, Napa Valley, USA Cabernet Sauvignon	150 kr	670 kr
Métairie d'Alon Le Village, 2022, France Pinot Noir	176 kr	790 kr
Marqués de Riscal, 2019, Rioja, Spain Tempranillo	140 kr	630 kr

House Rosé, France Grenache, Cinsault	130 kr	585 kr
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Beer & Cider

Draft Beer - St Eriks Lager, 5%, 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
Hefeweissbier, 5,4%, 50cl, Germany	105 kr
Cider, 33cl	77 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. Mjök / 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

