

SOTH'S KITCHEN



Starters

Soth's Skagen 215 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 245 sek
Recommended wine pairing: Riesling
2,3,7,12

Rökta Räkor 185 kr C

Grillat levain, citron, aioli
Shell-on smoked shrimps with grilled levain, lemon, aioli
Recommended wine pairing: Sparkling
1,2,3,10

Kantarelltoast 215 kr E

Sikrom, spenat, rostad lök
Chanterelle toast with white fish roe, spinach, roasted onion
Recommended wine pairing: Pinot Noir/ Soths IPA
1,4,7

Jordärtskocksoppa 195 kr B

Hasselnöt, äpple, friterad persilja, tryffel
Jerusalem artichoke soup with hazelnut, apple, fried parsley, truffle
Recommended wine pairing: Sparkling
7,8

Ost & Chark 205 kr B

Cheese & Charcuterie board
Recommended wine pairing: Pinot Noir/ Sparkling
1,7,8

Salad

Klassisk Caesarsallad med...

Grillad majskyckling & bacon 235 kr C *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
3,7,9,12

Högrevshamburgare 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

Trädgårdsburgare 255 kr A

Växtbaserad burgare, romescosås, confiterad portabello svamp, picklad lök, tomat, krispsallat, pommes frites
Plant-based burger with Romesco sauce, confit portobello mushroom, pickled onion, tomato, crisp salad, french fries
Recommended wine pairing: Pinot Noir/ Soth's IPA
1,6,8,12

Stekt Kummel 379 kr B

Steklök, champinjoner, rödvinssky, potatispuré
Hake with onion, mushroom, red wine sauce, potato purée
Recommended wine pairing: Bourgogne Chardonnay
4,7,9

Stekt Uer 385 kr B

Bouillabaisse med musslor och grillad rödräka
Redfish served with bouillabaisse of mussel and grilled scarlet prawn
Recommended wine pairing: Riesling
2,4,9

Hjortinnanlår 395 kr E

Krispig grönkål, lingonsky, Karl-Johan svampcrème
Venison Topside with crispy kale, lingonberry sauce, cream of Karl-Johan mushroom
Recommended wine pairing: Tempranillo
3,9,10

Ankbröst 395 kr D

Grillad broccolini, krispig palsternacka, rödvinssky, pumpapuré
Duck breast with grilled broccolini, crispy parsnip, red wine sauce, pumpkin purée
Recommended wine pairing: Pinot Noir/ Malbec
7,9

Svampragù 325 kr B

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

Äppelpaj 185 kr B

Misokaramell, pekannöt och vaniljglass
Apple pie with miso caramel, pecan nut and vanilla ice-cream
1,3,6,7,8

Blåbärskompott 175 kr C

Mandelkaka och gräddfilsglass
Blueberry compôte with almond cake and sour cream ice-cream
3,7,8

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 meny. Vänligen prata med vår personal om du har några ytterligare frågor.

- | | | |
|----------------------------|-------------------------|--|
| 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 | |