

# GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



## Starters

### Toast Skagen 190



Sikrom, gräslök, grillad surdegsbröd  
*Shrimp toast with white fish roe, chives, grilled sourdough bread*

*Recommended wine pairing: Sparkling*

1,2,3,7,12

### Caesar Salad 135



Kyckling med Atlantic Rub, krutonger, parmesan  
*Atlantic-rubbed chicken, croutons, parmesan*

*Recommended wine pairing: Albarino*

1,3,4,7,10,12

### Flatbread Avokado 135



Pocherad ägg, hollandaisesås, rostad solrosfrö  
*Avocado flatbread with poached egg, hollandaise sauce, roasted sunflower butter*

*Recommended wine pairing: Albarino*

1,3

## Main Courses

### Oven-baked Arctic Char 345



Citronsås, jalapeño, mixsallad, potatis  
*Lemon sauce, jalapeño, mixed salad, potato*

*Recommended wine pairing: Chardonnay*

7

### Rubbed, Grilled Steak 385



Pommes frites, bearnaisesås, spenat-tomatsallad

*French fries, bearnaise sauce, spinach-tomato salad*

*Recommended wine pairing: Cabernet Sauvignon*

3

### Meatballs 225



Potatispuré, gräddsås, pressgurka, rårörda lingon

*mashed potatoes, cream sauce, pickled cucumber, lingonberries*

*Recommended wine pairing: Pinot Noir*

1,3,7,9,12

### Brooklyn Cheddar Cheeseburger 255



Karamelliserad lökdressing, bacon  
*caramelized onion dressing, bacon*

*Recommended wine pairing: Pinot Noir*

1,3,7,9,12

### Linguine Pasta 295 kr



Tomatsås, mozzarella, rostade körsbärstomater  
*Tomato sauce, fresh mozzarella, roasted cherry tomatoes*

*Recommended wine pairing: Pinot Grigio*

1,7

## Desserts

### New York cheesecake

#### “citron & sesam” 125 kr



Rostad sesamkräm, citusmarinerad jordgubbar

*NY cheesecake “lemon & sesame” with toasted sesame cream, lemon marinated strawberries*

1,7,11

### Chokladmousse 115 kr



Bourbonmarinerad torkad frukt, kakaonibs granola, kakao-tuille, shiso  
*Chocolate Mousse with bourbon marinated dried fruit, cocoa nib's granola, cacao tulle, micro shiso cress*

1,7,11

### Chokladtryffel 35 kr



*Chocolate truffle*

7



## 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. Sojaböner / Soybeans
7. Mjök / 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

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.



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

