

SOTH'S KITCHEN



Snacks

Crispy mini hashbrowns 105 *2 pcs* C
prosciutto crudo, parmesan cheese
7

Coney Island pork & beef hot dog 45 C
cucumber relish, pickled & roasted onion
1

Veggie platter 65 C
celery, carrot, radish with Za'atar bean dip
& roasted almond
8,9

New York pastrami 95 *3 pcs* C
thinly sliced grain fed brisket, sauerkraut

Dirty fries 75 C
french fries, epice mystic, chili,
cheddar cheese sauce
7

Starters

Spicy grilled tuna 155 C
waldorf salad, celery, apples,
lemon-yoghurt dressing
Recommended wine pairing: Albarino/ Riesling
7,9

Avocado flatbread 135 C
poached egg, hollandaise sauce, roasted sunflower
butter
Recommended wine pairing: Albarino
1,3

Cold-smoked salmon carpaccio 185 C
soy-marinated cucumber, celery, sesame seeds
Recommended wine pairing: Riesling
4,6,9

Crab salad taco 175 C
avocado, jalapeno, wonton, coriander, melon salsa
Recommended wine pairing: Soth's IPA
1,2

Sandwiches

Brooklyn cheddar cheeseburger 255 C
caramelized onion dressing, bacon
Available as veggie option
1,7,10

Soth's Reuben sandwich 205 C
pastrami, sauerkraut, emmentaler cheese
1,7

Williamsburg steak sandwich 225 C
grilled sirloin, avocado, dijon mustard cream
1,7,10

Crispy corned chicken waffle 185 C
herb butter, gem salad
7

Mains

Rubbed, grilled steak 385 C
french fries, bearnaise sauce, spinach-tomato salad
Recommended wine pairing: Cabernet Sauvignon
3

Linguine in spicy tomato sauce 230 C
fresh mozzarella, roasted cherry tomatoes
Recommended wine pairing: Pinot Grigio
1,7

Brooklyn clam chowder 255 C
sweet corn sofrito & pernod
Recommended wine pairing: Pinot Grigio
7,14

Oven-baked Arctic char 345 C
lemon sauce, jalapeño, mixed salad
Recommended wine pairing: Chardonnay
7

Salads

Gem salad 205 C
blue cheese dressing, bacon, tomato, bread crackers
Recommended wine pairing: Pinot Noir
1,7

Always at Soth's

Nut mix 55 C
with olives
8

Shrimp toast skagen 190/280 C
white fish roe, chives, grilled sourdough bread
Your choice of half or whole portion
Recommended wine pairing: Sparkling/ Riesling
1,2,3,7,12

Meatballs 225 C
mashed potatoes, lingonberries,
pickled cucumber, cream sauce
Recommended wine pairing: Pinot Noir
3,7,9,12

Caesar salad 135/225 C
chicken atlantic rub, croutons, parmesan,
caesar dressing
Your choice of half or whole portion
Recommended wine pairing: Albarino
1,3,4,7,10,12

Kvällens husman 215

Desserts

Cheese platter 165 C
marmelade, fruit bread crackers
1,7

New York cheesecake "lemon & sesame" 125 C
toasted sesame cream, lemon marinated strawberries
1,7,11

Chocolate mousse 115 C
bourbon marinated dried fruit, cocoa nib's granola,
cacao tulle, micro shiso cress
1,3,7

Pecan pie 135 C
whipped sour cream, cranberry orange salad, maple
glazed toasted pecan nuts
1,7,8

Vanilla ice cream 85 C
fruit salad
7

Chocolate truffle 40 C
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.



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  Klimato



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.

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|----------------------------|-------------------------|--|
| 1. Gluten | 6. Sojaböner / Soybeans | 11. Sesamfrön / Sesame seeds |
| 2. Kräftdjur / Crustaceans | 7. Mjök / 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 | |