



SOTH'S KITCHEN

Join us on Saturdays
for a BBQ buffet and
live jazz on the terrace!
Saturdays, 27 June to
15 August
From 17.00



Snacks

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

Veggie platter 65
celery, carrot, radish with Za’atar hummus
& roasted almond
8,9

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

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

Starters

Grilled green asparagus 135
parmesan cheese, confit onion dressing, prosciutto
crudo
Recommended wine pairing: Albarino/ Riesling
7

Cold-smoked salmon carpaccio 185
soy-marinated cucumber, celery, sesame seeds
Recommended wine pairing: Riesling
4,6,9,11

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

Sandwiches

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

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

Mains

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

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

Grilled pork chop 245
chimichurri, parmesan cabbage stew, crispy potato
wedges
Recommended wine pairing: Pinot Noir
7

Oven-baked Arctic char 345
lemon sauce, jalapeño, mixed salad
Recommended wine pairing: Chardonnay
7, 4

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

Stockholm-Brooklyn fish & mussel stew 255
fennel, cream, white wine, grilled corn 255:-
Recommended wine pairing: Chardonnay
4,7,12,14

Salads

Shrimp salad 280
asparagus, avocado, eggs, Nobis dressing 280:-
Recommended wine pairing: Sparkling/ Riesling
2,3,10

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

Grilled tuna salad “Nicoise”, 195
Dijon dressing
Recommended wine pairing: Albarino
4,3,10

Desserts

Cheese platter 165
marmelade, fruit bread crackers
1,7

New York cheesecake 125
lemon marinated strawberries
1,7

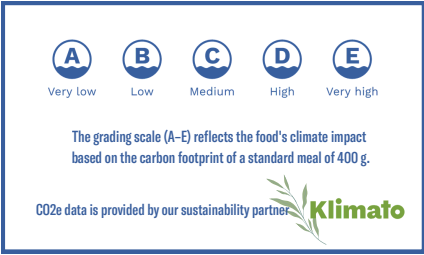
Chocolate mousse 115
*rasberrys, cocoa nib’s granola, cacao tuille, micro
shiso cress*
1,3,7

Vanilla ice cream 85
fruit salad
7

Chocolate truffle 40
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.



Allergens

At Soth's Kitchen, we care deeply about our guests and food safety. Below you will find a list of all allergens present on our menu. Please speak with a member of our staff if you have any further questions.

- | | | |
|----------------------------|-------------------------|---|
| 1. Gluten | 6. Sojabönor / Soybeans | 11. Sesamfrön / Sesame seeds |
| 2. Kräftdjur / Crustaceans | 7. Mjölk / Milk | 12. Sveveloxid & Sulfitt / 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 | |