



SOTH'S BBQ

SIDES

Skagen shrimp salad with white fish roe,
chives & lemon

Grilled green asparagus with onion vinaigrette,
chives & shaved fennel

Cold-smoked salmon with marinated beetroot,
pickled silver onion & dill

Watermelon salad with feta cheese, mint,
spinach & toasted almonds

Gemsallad Caesar style, caesar dressing,
crutons & parmesan

Tomato and mozzarella salad with
basil & aragula

Bread, whipped butter & hummus

SOMETHING SWEET

New York cheesecake with
raspberries & mint

Strawberries with vanilla custard,
meringues & granola

FROM THE GRILL

“Brooklyn Rub” chicken breast
with roasted peppers & mint

Lemon-grilled salmon loin with
sun-dried tomato dressing

Grilled halloumi with caper
dressing & chervil

Veal loin with broccolini, red
onion & flat-leaf parsley

Grilled sweet potato with grated
parmesan & pickled jalapeño

Roasted new potatoes with crispy fried
rosemary & confit cherry tomatoes

SAUCES

BBQ

Yoghurtdressing

Chimmichurri

Vispat smör med citron &
persilja

395 SEK/person

150 SEK children

SOTH'S KITCHEN