



SOTH’S KITCHEN

Snacks

Crispy mini hashbrownn 95 C

Smoked brisket pastrami, sauerkraut, aged cheddar, whole grain mustard mayo
7

Mac & cheese bites 70 C

Smoked mozzarella Scamorza, jalapeño mayo
1

Evergreen marketplace veggie platter 65 C

Crudit  vegetables, Za’atar hummus, toasted sunflower seeds
8,9

Crispy chicken bites 80 C

Buffalo glaze, blue cheese, celery

Dirty fries 75 C

Smoked chili spice, cheddar cheese sauce, pickled jalapenos
7

Starters

Seared duck breast 160 C

Roasted beetroot, apple, celery, hazelnut, cherry gastrique
Wine pairing: Pinot Noir
7,9

Burrata & pumpkin 145 C

Roasted pumpkin, basil, toasted pumpkin seeds, brown butter vinaigrette
Wine pairing: Grillo
1,3

Cold-smoked salmon carpaccio 185 C

Pickled apple, fennel, orange, dill oil
Wine pairing: Riesling
4,6,9

Meatpacking district beef tartare 195 C

Freshly saut ed chanterelles, aged cheddar cream, crispy shallots, pickled mustard seeds, watercress and chives
Wine pairing: Pinot Noir
1,2

Sandwiches

Brooklyn cheddar cheeseburger 255 C

Caramelized onion dressing, bacon, pickles
Vegetarian option available
1,7,10

Soth’s Reuben sandwich 205 C

Pastrami, sauerkraut, Emmentaler cheese, Russian dressing
1,7

Williamsburg steak sandwich 225 C

Grilled sirloin, horseradish cream, arugula, crispy onion
1,7,10

Mains

Atlantic rub grilled sirloin steak 385 C

Charred scallion chimichurri, french fries, fall vegetable salad
Wine pairing: Cabernet Sauvignon
3

Linguine 230 C

Semi dried tomato, browned sage butter, baby spinach, lemon, parmesan cheese, toasted hazelnuts
Wine pairing: Grillo
1,7

New England seafood chowder 255 C

Mussels, fish, shrimp, sweet corn, white wine & corn broth, lime zest, chive oil
Wine pairing: Trebbiano
7

Oven-baked arctic char 345 C

Charred broccolini, roasted fingerling potatoes, dill & caper vinaigrette, shaved fennel
Wine pairing: Sparkling/ Sauvignon Blanc
7,14

Salads

Greenpoint Cobb Salad 205 C

Tuna Confit, avocado, egg, tomato, blue cheese dressing, roasted corn
Wine pairing: Sparkling
1,7

Soth’s Classics

Mixed Nuts 55 C

Olives
8

Toast Skagen 190/280 C

Swedish shrimp, chives, grilled sourdough
Available as a half or full portion
Wine pairing: Sparkling / Riesling
1,2,3,7,12

Meatballs 225 C

Mashed potatoes, lingonberries, pickled cucumber, cream sauce
Wine pairing: Pinot Noir
3,7,9,12

Caesar Salad 135/225 C

Chicken, croutons, parmesan, caesar dressing
Available as a half or full portion
Wine pairing: Sauvignon Blanc
1,3,4,7,10,12

Swedish Home-Style Special 215

Ask your server about today’s special

Desserts

New York Cheesecake 125 C

Salted caramel, roasted pecans, pear & blackberry compote
1,7,11

Chocolate Mousse 115 C

Bourbon cherries, cocoa nib granola, cacao tuile, yoghurt ice cream
1,3,7

Warm Apple Pie 120 C

Cinnamon whipped cream, maple glazed walnuts
1,7,8

Cheese Platter 165 C

Marmalade, fruit bread crackers, roasted pecans
1,7

Vanilla Ice Cream 85 C

Fruit salad, oat crumble
7

Chocolate Truffle 40 C

7



Vi  r stolta  ver att samarbeta med Klimato f r att m ta och minska klimatp verkan fr n maten vi serverar. Genom att klimatm rka v ra r tter hoppas vi kunna  ka medvetenheten och v gleda dig mot milj medvetna matval.



Very low



Low



Medium



High



Very high

Betygsskalan (A-E) visar matens klimatp verkan baserat p  koldioxidavtrycket f r en standardm ltid p  400 g
Data tillhandah lls av v r h llbarhetspartner



Allergener

P  Soth's Kitchen v rnar vi om v ra g ster och mats kerheten. Nedan hittar du en lista  ver alla allergener som f rekommer i meny n. V nligen prata med v r personal om du har n gra ytterligare fr gor.

1. Gluten
2. Kr ftdjur / Crustaceans
3.  gg / Egg
4. Fisk / Fish
5. Jordn tter / Peanuts

6. Sojab nor / Soybeans
7. M j lk / Milk
8. N tter / Nuts
9. Selleri / Celery
10. Senap / Mustard

11. Sesamfr n / Sesame seeds
12. Sveveloxid & Sulfitt / Sulphur dioxide & Sulphite
13. Lupin
14. Bl tdjur / Mollusc