

GROUPS AT SOTH'S KITCHEN

RÅLAMBSHOV EST. 2023



Starters

Toast Skagen 190



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

Recommended wine pairing: Sparkling
1,2,3,7,12

Beef Tartare 195



Stekt kantarell, lagrad cheddarkräm, krispig schalottenlök, picklad senapsfrö, vattenkrasse & gräslök
Freshly sautéed chanterelles, aged cheddar cream, crispy shallots, pickled mustard seeds, watercress and chives

Recommended wine pairing: Pinot Noir
7,10

Burrata & Pumpkin 145



Rostad pumpa, basilika, rostad pumpafrö, bryntsmörvinägg
Roasted pumpkin, basil, toasted pumpkin seeds, browned butter vinaigrette

Recommended wine pairing: Sparkling
7

Main Courses

Oven-baked Arctic Char 345



Sotad broccolini, rostad mandelpotatis, dill- och kapriskvinaigrette samt hyvlad fänkål
Charred broccolini, roasted fingerling potatoes, dill & caper vinaigrette, shaved fennel

Recommended wine pairing: Chardonnay
7

Rubbed, Grilled Steak 385



Sotad lökchimichurri, pommes frites, höstsallad
Charred scallion chimichurri, french fries, fall vegetable salad

Recommended wine pairing: Cabernet Sauvignon

Brooklyn Cheddar Cheeseburger 225



Karamelliserad lökdressing, bacon, saltgurka
Caramelized onion dressing, bacon, pickles

Recommended wine pairing: Pinot Noir/ Soths IPA
1,3,7,9,12

Linguine 230



Semitorkade tomat, brynt salviasmör, babyspenat, citron, parmesanost, rostade hasselnötter
Semi-dried tomato, browned sage butter, baby spinach, lemon, parmesan cheese, toasted hazelnuts

Recommended wine pairing: Sauvignon Blanc
1,7,8

Desserts

New York cheesecake 125



Salt karamell, rostade pekannötter, päron & björnbärskompott
Salted caramel, roasted pecans, pear & blackberry compote

1,7,8

Chokladmousse 115



Bourbonmarinerad körsbär, kakaonibs granola, kakao-tuile
Bourbon cherries, cacao nib granola, cacao tuile, yoghurt ice-cream

1,7

Chokladtryffel 40



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.

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|----------------------------|--|
| 1. Gluten | 9. Selleri / Celery |
| 2. Kräftdjur / Crustaceans | 10. Senap / Mustard |
| 3. Ägg / Egg | 11. Sesamfrön / Sesame seeds |
| 4. Fisk / Fish | 12. Sveveloxid & Sulfid / Sulphur dioxide & Sulphite |
| 5. Jordnötter / Peanuts | 13. Lupin |
| 6. Sojaböner / Soybeans | 14. Blötdjur / Mollusc |
| 7. Mjölk / Milk | |
| 8. Nötter / Nuts | |

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

