SOTH'S KITCHEN

This week at Soth's

All weekly dishes include our salad buffet, dessert and coffee or tea.

Monday 175 (D)
Roasted medium flank steak with pepper & shallot jus, roasted potatoes, lemon-marinated green salad

Tuesday 175 (C)
Bistro-style meatloaf with rich gravy and potato purée

Wednesday 175 (D)
Chicken Tikka-style with yogurt, herbs and basmati rice

Thursday 175 (D)
Pork schnitzel with browned butter, capers, lemon and parsley

Friday 175 (D)
Boneless short rib slow-cooked in red wine with roasted onions and potato fondant

Kindly notify your server of any food allergies prior to placing your order.

Fish of the week 195 (B)
Pan-seared saithe with carrots, pea purée, mint and lemon

7

Pasta of the week 185 (B)
Cacio e pepe with pecorino and roasted freshly crushed black pepper

1

Salad of the week 165 (A)
Beetroot with apple, chèvre, roasted nuts and honey vinaigrette

7,8

From the garden 170 (B)
Potato puree with slow-cooked mushroom ragu, rosemary, white wine and aged chees

7

Snacks

Crispy mini hashbrown 95 (C)
Smoked brisket pastrami, sauerkraut, aged cheddar, whole grain mustard mayonnaise

7

Mac & cheese bites 70 (C)
Smoked mozzarella Scamorza, jalapeño mayo

1

Evergreen marketplace veggie platter 65 (A)
Crudité 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

Cold-smoked salmon carpaccio 185 (C)
Pickled apple, fennel, orange, dill oil

Wine pairing: Riesling

4,6,9

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

Vi är stolta över att samarbeta med Klimato för att mäta och minska klimatpåverkan från maten vi serverar. Genom att klimatmärka våra rätter hoppas vi kunna öka medvetenheten och vägleda dig mot miljömedvetna matval.

A Very low · B Low · C Medium · D High · E Very high

Betygsskalan (A–E) visar matens klimatpåverkan baserat på koldioxidavtrycket för en standardmåltid på 400 g
Data tillhandahålls av vår hållbarhetspartner Klimato

Mains

Brooklyn cheddar cheeseburger 255 (C)
Caramelized onion dressing, bacon, pickles

Vegetarian option avaliable

1,7,10

Soth's Reuben sandwich 205 (C)
Pastrami, sauerkraut, Emmentaler cheese, Russian dressing

1,7

Linguine 230 (B)
Semi dried tomato, browned sage butter, baby spinach, lemon, parmesan cheese, toasted hazelnuts

Wine pairing: Grillo

1,7,8

New England seafood chowder 255 (C)
Mussels, fish, shrimp, sweet corn, white wine & corn broth, lime zest, chive oil

Wine pairing: Trebbiano

7

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

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

Chocolate Truffle 40 (C)
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.

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