



SOTH'S KITCHEN

This week at Soth's

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

Monday 175 D
Beef patty with green pepper sauce, potato purée & tangy herb salad

Tuesday 175 C
Confit chicken breast with Dijon cream, roasted potatoes, tarragon & lemon

Wednesday 175 D
Pork loin with sage, apple compote, browned butter & roasted root vegetables

Thursday 175 D
Roasted medium rare roast beef with celeriac cream, pickled mustard and a crisp salad

Friday 175 D
Pulled pork with smoky jus, vinegar slaw, and chives

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

Fish of the week 195 B
Baked haddock with buttered spinach, white wine, capers and parsley
Laktos

Pasta of the week 185 B
Tagliatelle with wild mushrooms, cream, black pepper and aged cheese
Gluten, Mjölprotein

Soup of the week 165 A
Creamy tomato soup with roasted garlic, basil and chili oil
Laktos

From the garden 170 B
Roasted cauliflower with browned butter & capers, lentils with lemon & parsley served with a crisp herb salad.
Laktos

Snacks

Crispy mini hashbrown 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 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: Pinot Noir
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.



Very low



Low



Medium



High



Very high

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



Mains

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

Linguine 230 B
Semi dried tomato, browned sage butter, baby spinach, lemon, parmesan cheese, toasted hazelnuts
Wine pairing: Pinot Noir
1,7

New England seafood chowder 255 C
Mussels, fish, shrimp, sweet corn, white wine & corn broth, lime zest, chive oil
Wine pairing: Pinot Noir
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: Albarino
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.

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