



SOTH'S KITCHEN

This week at Soth's

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

Monday 175 D
Spicy beef kofta with tahini sauce, roasted vegetables, herbs, and bulgur

Tuesday 175 C
Shawarma-seasoned chicken with yogurt, lemon, pickled red onion, and parsley couscous

Wednesday 175 D
Lamb patties with mint and garlic, herby tomato sauce, and potato wedges

Thursday 175 D
Pork tenderloin with sumac, caramelized onions, lemon, and potato purée

Friday 175 D
Beef stew with tomato, cinnamon, cumin, and spiced rice

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

Fish of the week 195 B
Baked haddock with coriander, lemon, olive oil, and roasted vegetables

Pasta of the week 185 B
Risoni with spinach, feta, herbs, and lemon

Salad of the soup 165 A
Lentil and lemon soup with garlic, parsley, and olive oil

From the garden 170 B
Roasted sweet potato with harissa, yogurt, pomegranate, and crispy seed

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 klimاتمärke 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: 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.

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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 | |