

SNACKS

Small quick bites for the hungry one.

PITA PIZZA 🌿	145
<i>King oyster mushrooms, sour cream, pecorino & truffle oil</i>	
ARANCINI HOKKAIDO 🌿	155
<i>Rice croquette, hokkaido & sheep yoghurt from Møn</i>	
BAO BUNS	165
<i>Prawns, pickled onions, veggies, coriander, chili & sesame</i>	

APPETIZERS

MUSSELS & N'DUJA	160
<i>Mussels, N'duja, gremolata, pecorino & grilled bread</i>	
ROASTED BEETS 🌿	165
<i>Roasted beetroots, goat cheese & marinated walnuts</i>	
HALOUMI 🌿	170
<i>Haloumi, dried fruit salsa & cashews</i>	
FARMER'S PLATE	185
<i>Selection of local cheese & cured meat, olives & grilled bread</i>	

CARE TO SHARE?

SIDES

TOMATO SALAD 🌿	75
<i>Tomato & onion salad</i>	
SOHO FRIES 🌿	75
<i>French fries, parmesan cheese, ketchup & mayo</i>	
GARDEN SALAD 🌿	70
<i>Lettuce leaves, cherry tomatoes & almonds</i>	

MAIN COURSES

LOCAL SPECIALS

NOODLE SOUP	220
<i>Beef broth, soya glazed pork belly, bone marrow, noodles, bean sprouts & spicy oil</i>	
ROASTED LAMB NECK	250
<i>Lamb neck & stew of butter beans, chestnuts & chorizo</i>	
FISH & CHIPS	275
<i>Beer battered haddock, tartar sauce, grilled lemon & French fries</i>	
PORK TOMAHAWK	285
<i>Smoked gravy, pearl onions, quince glaze & puffed amaranth</i>	

K&T CLASSICS

CHICKEN CAESAR SALAD	220
<i>Grilled chicken, gem salad, parmesan, croutons & Caesar dressing</i>	
NATURLI VEGAN BURGER 🌿 ✓	225
<i>Caramelized onions, tomato, lettuce, pickles, vegan cheese, mayo & French fries</i>	
K&T BEEF BURGER	225
<i>Caramelized onions, tomato, lettuce, pickles, cheddar, mayo & French fries</i>	
THE TRUFFLE BURGER	250
<i>Beef, cheddar, truffle pecorino, fried shallots, port wine sauce, parsley & French fries</i>	
BUTCHERS CUT	325
<i>Cut of the day, bearnaise sauce, seasonal vegetables & French fries</i>	

TO SHARE

MIXED GRILL (MINIMUM 2 PERSONS)	245 / PP
<i>A selection of meat from the grill, bearnaise sauce, seasonal vegetables, grilled flatbread & French fries</i>	

MARCUS GREEN CHOICE

Our Green main course of the month created from seasonal ingredients.

PAPPARDELLE SCAMORZA 🌿	220
<i>Pasta pappardelle, smoked scamorza, tomato confit, basil, pine nuts & rucola</i>	

KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party
Minimum 2 persons.

APPETIZERS

Bao Buns
Farmer's Plate

MIXED GRILL

A selection of meat from the grill, bearnaise sauce,
seasonal vegetables, grilled flatbread & French fries

DESSERTS

Chocolate Marquise
Baba au Calvados

445/PP

SWEETS & DESSERTS

CHOCOLATE MARQUISE	95
<i>Chocolate mousse cake, ganache, plums, mascarpone & hazelnuts</i>	
BABA AU CALVADOS	95
<i>Baba with calvados, poached pear & vanilla cream</i>	
CHOCOLATE MILK LOLLIPOP	95
<i>Chocolate milk mousse, butterscotch sauce & honey cereal</i>	
LOCAL CHEESE PLATE	125
<i>Vesterhavs cheese, brie & Blå Kornblomst cheese Served with rose hips compote & ryebread chips</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.

WINES

BASIC

GLASS/BOTTLE

WHITE

LAGRANJA BLANCO VERDEJO VIURA 100/415
Verdejo, Castilla y León, SPAIN

RED

LA VIEILLE FERME 105/425
Grenache/Syrah, FRANCE

SOME EXTRA

GLASS/BOTTLE

WHITE

LA PETITE PERRIERE SAUVIGNON BLANC 120/475
Sauvignon Blanc, Guy Saget, Loire, FRANCE

E. ELDERTON CHARDONNAY 135/555
Chardonnay, Barossa Valley, AUSTRALIA

LA TUNELLA 145/595
Pinot Grigio, Colli Orientali del Friuli, ITALY

RED

ZINFANDEL DIAMOND LAKE 125/495
Zinfandel, California, USA

LA FORGE ESTATE MERLOT 135/565
Merlot, Languedoc, FRANCE

RIPASSO CLASSICO SUPERIORE 145/595
Corvina, Valpolicella, ITALY

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

MÂCON-VILLAGES MEMOIRE DU TERROIR 160/650
Chardonnay, Bourgogne, FRANCE

RED

SEBASTIANI CABERNET SAUVIGNON 175/795
Cabernet Sauvignon, California, USA

LOOKING FOR MORE DELICIOUS BEVERAGES?
DON'T WORRY, ASK US FOR THE LIST

BEER

CARLSBERG 60/70
TUBORG CLASSIC 68/78
KRONENBOURG 1664 BLANC 70/80
BROOKLYN
STONEWALL INN IPA 70/80
GRIMBERGEN BLONDE 70/80
GRIMBERGEN DOUBLE
AMBREE 70/80
GRIMBERGEN BELGIAN
PALE ALE 70/80
JACOBSEN VIVA CLASSIC 75/85
JACOBSEN YAKIMA IPA 75/85
JACOBSEN BROWN ALE 75/85
SOMERSBY APPLE CIDER 65
BROOKLYN SPECIAL EFFECTS
0,4% ALC 65
CARLSBERG NORDIC
0,5% ALC 50

SOFT DRINKS

COCA COLA - COLA ZERO 48
SPRITE - FANTA 48
SCHWEPES LEMON -
GINGER ALE 48
FUZE ICE TEA LEMON 48
FUZE ICE TEA PEACH 48
SØBOGAARD ELDERFLOWER 45
RED BULL 55
SAN PELLEGRINO 56
ACQUA PANNA 56
FEVER TREE MIXERS 55
ORGANIC CRAFT LEMONADE
RHUBARB HEAVEN 65
ORGANIC CRAFT LEMONADE
ELDERFLOWER DREAM 65
ORGANIC CRAFT LEMONADE
LEMON LIME SUNSHINE 65

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

MOSCOW MULE 130,-

Absolut vodka, lime juice & ginger beer

DARK 'N' GINGER 130,-

Havana Club 7 rum, lime juice & ginger beer

APEROL SPRITZ 130,-

Aperol, cava & soda

GIN HASS 130,-

Malfy gin, mango syrup & lemon soda

MOJITO 130,-

Havana Club 3 yrs rum, sugar, lime, mint & soda

NOT SO CLASSIC COCKTAILS

PASSION ATTRACTION 110,-

Passion fruit, lemon & gin from NJORD

BERRY BLAZE 110,-

Black currant, cranberry, lemon, lime & gin from NJORD

SPARKLING

BODEGAS NAVERAN, BRUT, ESPECIAL 85/395
Cava, Penedes, SPAIN

CALIXTÈ, BRUT 95/485
Cremant d'Alsace, FRANCE

ANDRÈ CLOUET, GRANDE RESERVE, BRUT 145/765
Champagne, FRANCE

NV POL ROGER RESERVE BRUT 995
Champagne, FRANCE

MOËT & CHANDON BRUT IMPERIAL 1195
Champagne, FRANCE

2012 DOM PERIGNON 3500
Champagne, FRANCE



KITCHEN & TABLE

BY MARCUS SAMUELSSON