

SNACKS

Small quick bites for the hungry one.

EAST HAMPTON OLIVES 🌿	55
<i>Garlic marinated olives</i>	
UPTOWN SPICY NUTS 🌿	65
<i>Cayenne pepper flavored nuts</i>	
CRAB CAKE CAJUN STYLE	145
<i>Cajun spiced crab cakes, lobster aioli, chili-roasted pear, crispy salad</i>	
UPPER EAST SIDE CHARCUTERIE & CHEESE	215
<i>Charcuterie, cheese, rye bread crisps</i>	

APPETIZERS

HOT SHRIMP RIVIERA	145
<i>Tarragon & tomato shrimps</i>	
SMOKED TOMATO SOUP	110
<i>Creamy tomato soup, bacon, beans</i>	
SMOKED SALMON, APPLE COLESLAW	145
<i>Smoked salmon, chunky organic apple slaw, lemon mayonnaise</i>	
LATE SUMMER BEETS 🌿	135
<i>Local beetroots, organic goat cheese from Tebstrup, blood orange syrup orange caviar</i>	

CARE TO SHARE?

All our appetizers are made for sharing.
We love to serve them family style!

SIDES

SOHO FRIES 🌿	45
<i>Fries, truffle mayonnaise</i>	
GARDEN SALAD 🌿 ✓	45
<i>Small seasonal salad</i>	
SAUTEED SPINACH 🌿	55
<i>Sauteed spinach, quinoa, jalapeño, pine nuts</i>	
PADRON PEPPERS 🌿	50
<i>Pan fried peppers, vinegar, smokey salt</i>	

MAIN COURSES

LOCAL SPECIALS

CATCH ME IF YOU CAN	240
<i>Baked hake, salted baby potatoes, baby fennel, black garlic aioli, gremolata</i>	
THE STEAK IS HIGH	280
<i>Rib eye steak, pommes frites, grilled seasonal veggies, bourbon sauce</i>	

K&T CLASSICS

CLASSIC BURGER - VEGGIE OR NOT 🌿	200
<i>Choose between beef or Portobello burger, BLT, pickles, cheddar cheese, house ketchup, SOHO fries</i>	
CHICKEN CAESAR SALAD	200
<i>Cajun chicken, romano lettuce, caesar dressing, parmesan, croutons</i>	
BUTCHERS & GARDENERS	250
<i>Grilled flank, red wine sauce, salsa verde, fried onions, SOHO fries</i>	

TO SHARE

SHRIMP RISOTTO	165 pp
<i>Creamy risotto, grilled shrimps, baked tomato, lime (minimum two persons)</i>	
MIXED GRILL	240 pp
<i>Grilled flank steak, spicy chicken, pork belly, grilled seasonal veggies, red wine sauce & your choice of SOHO fries or garden salad (minimum two persons)</i>	

URBAN GARDEN

Green main courses created from seasonal vegetables with your choice of side from the grill.

LITTLE GEM 🌿 ✓	180
<i>Grilled lettuce, butternut squash, roasted hazelnuts, pecorino cheese, cress</i>	
INDIAN LATE SUMMER SALAD 🌿 ✓	180
<i>Marinated zucchini, fennel crudité, lime-almond yoghurt, curry madras</i>	
+ HOME SMOKED CHEESE 🌿	230
<i>Fried halloumi cheese, pineapple sauce</i>	
+ ROASTED PORK BELLY	245
<i>Crispy pork, fennel crudité, sesame kimchi</i>	
+ PROVENÇALE RUBBED CURED COD	260
<i>Oven-baked filet of local cod with a mediterranean touch</i>	



KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full on Kitchen & Table experience!
A menu served sharing style for the whole party.
(minimum two persons)

TO START

A selection of snacks & appetizers to start you off

MIXED GRILL

Grilled flank steak, spicy chicken, pork belly, grilled seasonal veggies
red wine sauce & your choice of SOHO fries or garden salad

DESSERT

Sweets & desserts to share from our sweet chefs

395 PP

SWEETS & DESSERTS

PIECE OF CAKE 🌿	85
<i>Apple & cheddar pie</i>	
SOUR PLEASURE 🌿	75
<i>Lemon custard, crispy tart, chili & ginger meringues</i>	
PANNA COTTA 🌿	65
<i>White chocolate & yoghurt, tonka beans & beetroot syrup</i>	
COFFEE CNADY 🌿	35
<i>Today's petit four</i>	

In case of special diet or allergy, please contact our staff if you would like to know more about the ingredients used.

All prices are in Danish kroner and incl. VAT and service



#KITCHENANDTABLE @KITCHENANDTABLE

Allergies? Ask your waiter.



WINES

BASIC

GLASS/BOTTLE

WHITE

LAGRANJA BLANCO VERDEJO VIURA, VINOS DE LA TIERRA DE 90/325
Castilla y León, SPAIN

RED

GRENACHE/SYRAH, PERRIN, LA VIEILLE FERME 90/325
Côtes du Ventoux, FRANCE

SOME EXTRA

GLASS/BOTTLE

WHITE

CHARDONNAY, DIAMOND LAKE 95/345
California, USA

CHARDONNAY, BUTTERFIELD STATION 110/435
California, USA

RED

CABERNET SAUVIGNON, BUTTERFIELD STATION 110/435
California, USA

PINOT NOIR, BUTTERFIELD STATION 115/445
California, USA

ROSÉ

PICO DE ANETO ROSATA 95/325
Somontano, SPAIN

LET'S GO CRAZY

GLASS/BOTTLE

WHITE

PINOT GRIGIO, LA TUNELLA 135/525
Colli Orientali del Friuli, ITALY

RED

CORVINA, RIPASSO CLASSICO SUPERIORE, CA VENDRI 135/525
Valpolicella, Veneto, ITALY

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

Looking for more tasty beverages? Ask your waiter for the full drinks list

SPARKLING

CAVA, BRUT, ESPECIAL 85/395
Bodegas Naveran, Penedes, SPAIN

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

ANDRÉ CLOUET, GRANDE RESERVE, BRUT 135/695
Champagne, FRANCE

2009 ANDRÉ CLOUET GRANDE RESERVE, BRUT 895
Champagne, FRANCE

BEER

CARLSBER 45/60
TUBORG CLASSIC 50/65
TUBORG RÅ (ORGANIC) 52/68
BROOKLYN EAST IPA 55/75
BROOKLYN LAGER 55/75
JACOBSEN BROWN ALE 60/79
JACOBSEN IPA 60/79
JACOBSEN WEISSBIER 60/79

SOFT DRINKS

COKE, LIGHT, ZERO 40
SPRITE, FANTA 40
FEVER TREE MIXERS 55
SØBOGAARD ELDERFLOWER 45
ICE TEA - LEMON, PEACH 48
RED BULL 55
SAN PELLEGRINO 56
ACQUA PANNA 56

KITCHEN & TABLE

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Our cocktails are created with a NO-WASTE philosophy. Clever teamwork, seasonal produce and No waste - just delicious food and drinks!

#CLEVERCOCKTAILS (Y)

CLASSIC COCKTAILS

MANHATTEN

5CL 125

*Whiskey, sweet vermouth
angostura bitters, maraschino cherry*

NEW YORK SOUR (Y)

Bourbon, lemon, angostura, bitters, sugar, red wine

MINT JULEP (Y)

Mint leaves, sugar, bourbon

OLD FASHIONED (Y)

Bourbon, angostura bitters, orange

TOMMY'S MARGARITA

Tequila Blanco, lime, agave sirup

NOT SO CLASSIC COCKTAILS

THE STEWARDESS (Y)

5CL 125

Ketel one vodka, home-made apple juice, Champagne sirup

SOUR DANE (Y)

Aalborg Jubilæum aquavit, dill, fennel, fresh lemon juice, simple syrup

EAST MEETS WEST (Y)

Gin, apple juice with ginger, sea buckthorn syrup

BERMUDA ROYAL

White rum, dark rum, home-made pineapple juice, lime juice, anis

KENTUCKY DERBY

Markers Mark, mint, ginger, ginger beer



KITCHEN & TABLE

BY MARCUS SAMUELSSON