

Information about Kitchen & Cocktails

The beautiful Strömparken, where Kitchen & Cocktails is located, was created in the 1920s. This lush park sits on excavated materials from the expansion of the Holmen Bruk power station at Bergsbron and was completed in 1923. In Strömparken, also known as Refvens Grund, a cold bathhouse was built in the water in 1868, followed by a warm bathhouse in 1892. The warm bathhouse, which included a swimming hall, was located in the Gåsen block. The residential building Gåsen was constructed in 2007, and it is here that the restaurant Kitchen & Cocktails now resides.

The restaurant underwent a complete renovation and reopened on February 24, 2023. Kitchen & Cocktails features an eclectic interior where various styles and motifs, old and new, are mixed to create a unique and cozy atmosphere. We want our restaurant to be an extended (slightly different) living room. Here, you can come with friends, acquaintances, family, or colleagues and relax with good food and drinks.

In the kitchen at Kitchen & Cocktails, every dish is crafted with carefully selected ingredients and presented with an artistic touch, allowing the chefs to showcase their creativity.

On the drinks side, our bar team has worked hard to create a unique cocktail menu featuring exciting flavor combinations, topped with everything from coconut- and vanilla foam to dried fruits. We also take a trip back in time, mixing retro drinks from the 80s and 90s.

P.S. According to local lore, there was a caretaker who managed the warm bathhouse in the 1800s, and it is said that he haunts this building today. Tenants living above us have occasionally noticed a chlorine or bathhouse scent in their apartments, and our staff sometimes sees a figure walking in the basement. Sometimes, the music volume in the restaurant inexplicably increases, and plates fall to the floor. Could it be our old caretaker haunting us...

**Welcome to us at Kitchen & Cocktails for a delicious
experience in both food and drinks!**

AFTER WORK MENU

(Served Monday to Friday from 4:00 PM to 6:00 PM)

- *Fish & Seafood Stew*
- *Kitchen & Cocktails Burger*
- *Halloumi Burger*
- *Chef's Surprise*

*(Ask your waiter/ waitress or scan the QR code to visit our
Instagram)*



Price: 195 SEK

*Includes a glass of wine or a 0.4 L Carlsberg on draft,
or a non-alcoholic option.*

STARTERS

Classic Toast Skagen (small/large) <i>Served on butter-fried bread with pickled red onion & roe (G,E)</i>	139 SEK/229 SEK
Autumn Mushroom Toast <i>Parmesan-gratinated mushroom toast served on butter-fried bread, topped with iced red onion (L,G)</i>	139 SEK
Kitchen's Socca <i>French chickpea pancake topped with beets, chèvre, honey, and pine nuts (L,N)</i>	129 SEK
Seared Tuna <i>Served with citronette, cucumber, and crispy potatoes</i>	159 SEK
Beef Carpaccio <i>Served with citronette, artichoke, parmesan, roasted pine nuts, and arugula (L,N)</i>	159 SEK
Cheese and Charcuterie Platter (for 2) <i>Chef's selection of cured meats, cheeses, aioli, marmalade, olives, etc. Served with crackers & butter-fried bread (G,L,E)</i>	269 SEK
Spicy Prawns <i>5 chili and garlic sautéed scampi. Served with butter-fried bread & aioli (G,E)</i>	149 SEK
Garlic Bread <i>Served with aioli (G,E)</i>	79 SEK
Nachos <i>Served with salsa & aioli (E)</i>	79 SEK
French Fries <i>with aioli (E)</i>	74 SEK
Olives	49 SEK

MAIN COURSES

Cognac-Flambéed Pepper Steak (200 g)	435 SEK
<i>Fillet of Beef served with rice and fries, green pepper sauce, ginger and primrose (served medium unless otherwise desired) (L)</i>	
Butter-Fried Salmon	295 SEK
<i>Served with potato purée, seasonal vegetables, Jerusalem artichoke chips & brown butter sauce</i>	
Sirloin Steak	315 SEK
<i>Served with seasonal vegetables, French fries, red wine sauce & garlic butter</i>	
Beef Bontaña	245 SEK
<i>Nacho platter served with sliced sirloin steak, cheddar sauce, garlic-sautéed black beans, red onion, chives & jalapeños (L)</i>	
Sirloin steak with Red Wine Risotto	335 SEK
<i>Served with garlic-sautéed mushrooms & parmesan (L)</i>	
Parmesan Chicken	255 SEK
<i>Served with rice, feta-gratinated eggplant, tomato sauce & seasonal vegetables (G,E,L)</i>	
Beef Pasta	249 SEK
<i>Served in a creamy chanterelle sauce with fillet of beef, bell pepper & onion, topped with parmesan & arugula (L,G,E)</i>	
Fish and Seafood Stew	219 SEK
<i>A creamy, saffron-scented stew topped with hand-peeled shrimp. served with aioli & butter fried bread (G,E)</i>	
Kitchen & Cocktails Burger	209 SEK
<i>Kitchens burger made from deer and elk. Served with truffle dressing, red onion, caramelized onion, fried onion, tomato, lettuce, pepper jack cheese, fries & aioli (G,L,E)</i>	
Halloumi Burger	209 SEK
<i>Served with chili dressing, pickled red onion, tomato, lettuce, fries & aioli (G,L,E)</i>	
Smoked Salmon Salad	259 SEK
<i>Romaine lettuce, arugula, beets, chèvre & walnuts (L,N)</i>	

G = Contains gluten | L = Contains lactose | N = Contains nuts | E = Contains eggs

KIDS MENU

Thin Pancakes (3 pcs) <i>Served with jam & whipped cream (G,L,E)</i>	75 SEK
Kitchen & Cocktails Fried Chicken <i>Served with French fries (G,L,E)</i>	95 SEK
Cheese Burger (80 g) <i>Served with French fries & ketchup (G,L)</i>	87 SEK
Vanilla Ice Cream (2 scoops) <i>Served with meringue & chocolate sauce (L,E)</i>	69 SEK

DESSERT

Crème Brûlée <i>Served with fresh berries (E)</i>	119 SEK
Vanilla Ice Cream with Warm Raspberries <i>Topped with cream & egg liqueur (L,E)</i>	109 SEK
Fried Camembert <i>Served with warm cloudberry compote, vanilla ice cream, and fried parsley (G,L,E)</i>	139 SEK
Kitchen's Tiramisu <i>Brownie with amaretto cream, coffee syrup & salted roasted almonds (L,E,N)</i>	129 SEK
Cheesecake <i>Cheesecake base with whipped brie, fig marmalade & honey-roasted walnuts (G,L,N)</i>	119 SEK

Too full for dessert?
Try our **Apple Pie Cocktail**(E)



155 SEK

DRINKS

COFFEE / TEA

Zoega Brew	32 kr
Latte	43 kr
Cappuccino	41 kr
Espresso simple/double	34/44 kr
Tea	29 kr

NON-ALCOHOLIC / SODA

Pepsi/Pepsi Max/Zingo/7-up/ Sparkling water	35 kr
Non-alcoholic beer/Cider	55 kr
Non-alcoholic Cocktail	72 kr
Non-alcoholic sparkling	72 kr
Non-alcoholic white/Red wine	72 kr

CIDER

Somersby Pear	69 kr
Xide Cactus/Lime	69 kr
Xide Raspberry	69 kr
Smirnoff Ice	72 kr

BOTTLED BEER

Mythos 50 cl 5%	79 kr
Corona Extra 33 cl 4,5%	72 kr
Carlsberg Hof 33 cl 4,2%	52 kr

DRAFT BEER 40 cl

Staropramen 5%	77 kr
<i>Fresh and malty pale lager from the Czech Republic.</i>	
Carlsberg Export 5%	72 kr
<i>A crisp Danish lager with a tight bitterness.</i>	
Eriksberg Original 5,3%	79 kr
<i>Light lager beer with solid Swedish brewing traditions.</i>	
1664 Blanc 5%	79 kr
<i>Enjoy the essence of a French wheat beer with the taste of summer.</i>	
Angelo Poretti 5%	75 kr
<i>Fruity and hoppy premium lager from Italy.</i>	
Neon IPA 6%	95 kr
<i>New England IPA from the New Carnegie Brewery with a strong aroma of tropical fruits where the taste follows the scent.</i>	
Mojito 10%	129 kr
<i>Choose your own taste: Original, Mango, Peach, Strawberry.</i>	

WHITE WINE

	Glass	Bottle
Chablis Blason De Bourgogne, France ❧ <i>Chardonnay 100%</i> <i>Dry, fresh, fruity and very fresh taste with hints of green apples, mineral, peach and lemon.</i>	139 kr	550 kr
Pyrène Sauvignon Blanc, France ❧ <i>Sauvignon Blanc 100%</i> <i>Dry, fresh, fruity with hints of gooseberries, blackcurrant leaves and fresh herbs. Long refreshing citrus-dominated aftertaste.</i>	104 kr	415 kr
FINE Riesling, Germany ❧ <i>Riesling 100%</i> <i>Semi-dry in a fresh and light style, intensely fruity with tropical fruit and concentrated slate character.</i>	129 kr	515 kr
Bunch Of Grapes Chardonnay, USA ❧ <i>Chardonnay 100%</i> <i>Dry, full-bodied and flavorful with a big fruity aroma of pineapple and honey. Fresh taste of green apples and citrus with hints of vanilla.</i>	99 kr	395 kr
Ethereo Albariño, Spain ❧ <i>Albarino 100%</i> <i>Dry, fresh, aromatic and fruit-driven with hints of citrus, tropical stone fruit, mineral and green herbs.</i>	115 kr	459 kr
Grande Reserve Pinot Gris, France ❧ <i>Pinot Gris 100%</i> <i>Semi-dry, fresh. Grapey taste with some sweetness and balanced acidity. Flavorful with character of yellow pears, honey with an aromatic aftertaste.</i>	104 kr	415 kr
Hans Baer, Germany Rheinhessen ❧ <i>Riesling Trocken 100%</i> <i>Dry, fruity taste with refreshing, fresh acidity. Hints of white peach, yellow apples, minerals, kiwi and fresh lime.</i>	107 kr	425 kr

ROSÉ

Domaines Houchart Rosé ❧ <i>Grape Cabernet Sauvignon Cinsault Grenache Syrah</i> <i>Berry and fresh flavor with hints of raspberry, strawberry, watermelon, citrus peel & fresh herbs.</i>	106 kr	420 kr
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SPARKLING

No1 Cava, Spain

Dry and fruity with a very fresh taste. Hints of green apples, herbs, biscuits, gooseberries, pears, mineral and lime.

Glass

103 kr

Bottle

540 kr

Bella Storia, Italy

Dry with fruity aromas of pear, melon and tropical notes. Fresh and full-bodied taste.

92 kr

460 kr

CHAMPAGNE

Veuve Clicquot Brut (Gula Änkan)

Fruity, very fresh taste with hints of red apples, light bread, French nougat and grapefruit.

1125 kr

Champagne Taittinger, Demi-Sec

Fruity flavor with sweetness, hints of yellow apples, toast peach, honeydew melon, citrus and French nougat.

1045 kr

“I only drink Champagne on two occasions, when I am in love and when I am not”

– Coco Chanel

RED WINE

Glass

Bottle

Three Finger Jack Zinfandel, California

🍷 Zinfandel 100%

Soft, full-bodied and fruity with hints of blackberry, vanilla, coffee and milk chocolate.

139 kr

555 kr

Ripasso Valpolicella, Italy

🍷 Corvina, Rondinella, Molinara

Musky and spicy with aromas of cherries, plums and ripe tannins.

125 kr

495 kr

Rioja Club Privado, Spain

🍷 Tempranillo 100%

Medium-bodied soft ripe flavor with hints of dark berries vanilla.

99 kr

395 kr

Clay Creek Cabernet Sauvignon, California

🍷 Cabernet Sauvignon 100%

Flavorful and full-bodied taste with good balance and fine dark fruit along with spices, coffee and barrel.

119 kr

475 kr

Fontanafredda Barolo, Italy

🍷 Nebbiolo 100%

Spicy aroma with hints of cherry, raspberry, cinnamon, nougat and spices. Notes of dried cherries, rose hips, spices and barrels.

219 kr

895 kr

Becker Family Pinot Noir, Pfalz Germany

🍷 Pinot Noir 100%

The wine has hints of wild raspberry, cherry and spices. The aftertaste is long and fresh with hints of wild raspberry, tea, mineral and morels.

515 kr

Crasto Altitude 430, Portugal

🍷 Tinta Francisca 50% Touriga Nacional 50%

Defined aromas with red fruit notes in perfect harmony with hints of fine spices and aromatic woodlands.

636 kr

La Spinetta Barolo Garetti, Italy

🍷 Nebbiolo 100%

Bold and elegant. On the nose, the wine is full of cherries, plums, rose petals, rose hips, dried strawberries and barrels.

1595 kr

Bottle**Tyros Napa Cabernet Sauvignon, USA**

1150 kr

🍇 Cabernet Sauvignon 77% Merlot 23%

A full-bodied wine with prominent notes of black cherries, plums, cedarwood, and Tahitian vanilla bean. The grapes are hand-harvested from four different AVAs in Napa: Pope Valley, Oak Knoll District, St. Helena, and Carneros. Fifty percent of the wine is aged in new French barrels, 10% in new American barrels, and the remaining 40% in older barrels of varying age and origin. The wine matures for 22 months in this environment.

Poggio Landi Brunello di Montalcino. Italy, Tuscany

1195 kr

🍇 Sangiovese 100%

Full-bodied, with ripe red fruit such as black currants and mulberries. The grapes are hand-harvested at the peak of ripeness. Fermentation occurs spontaneously over two weeks, after which the liquid is transferred to French oak barrels for aging for 38 months, followed by at least 6 months of bottle aging.

Famille Perrin Châteauneuf-du-Pape. France, Rhône

1195 kr

🍇 Grenache 40%, Syrah 30%, Mourvèdre 30%

An inviting aroma of dark berries and spices. Rich, full-bodied flavors of fresh cherries and blackberries, complemented by spices like pepper and herbs. After harvest and careful selection, the grapes are vinified in large oak barrels and cement tanks, depending on the unique characteristics of each varietal. The wine is then aged for an additional 12 months in large French oak barrels.

Dievole Chianti Classico. Italy, Tuscany

755 kr

🍇 Sangiovese 90%, Canaiolo 7%, Colorino 3%

Subtle, spicy flavors with barrel characteristics, featuring notes of dark cherries, plums, chocolate, bergamot, forest raspberries, and sage. The wine is aged for approximately 13 months in large oak barrels. After barrel aging, it undergoes further bottle aging before release. This careful process ensures that Dievoles Chianti Classico achieves a well-balanced profile, with a harmonious blend of fruit, acidity, and tannins.

ROM

Plantation Reserva (Barbados) 31 kr /cl
Nuanced, spicy flavor with barrel character and slight sweetness, hints of sultanas, orange, almond paste, vanilla and arrack.

QRM XO -23y (Dominican republic) 42 kr /cl
Nuanced, spicy flavor with sweetness and a distinct barrel character, hints of hazelnuts, chocolate, orange, coffee, arrack and vanilla.

Zacapa -23y (Guatemala) 49 kr /cl
Flavorful, nuanced rum with barrel character and slight sweetness. Hints of dried fruit, maple syrup, nuts and herbs.

COGNAC

Martell VS (France, Cognac) 34 kr /cl
Grapey, nuanced flavor with barrel character, hints of dried fruit, apricot, nuts, bitter orange and vanilla.

Grönstedt Monopole VSOP (France, Cognac) 34 kr /cl
Grapey flavor with barrel character, hints of apricot, orange peel and vanilla.

GRAPPA Ask the bartender for the availability for the day. 37 kr /cl

CALVADOS Ask the bartender for the availability for the day. 36 kr /cl

WHISKEY

Jameson 27 kr /cl
Fruity flavor with hints of barrel, orange marmalade, vanilla, yellow pears, apricot and honey. Ireland.

Laphroaig -10y 34 kr /cl
Nuanced, noticeably smoky, slightly floral flavor with barrel character, hints of heather honey, pear, tar, oyster shell, citrus and vanilla. Islay, Scotland.

Makers Mark 30 kr /cl
Flavorful, fruity whiskey with a clear character of charred oak barrels, hints of vanilla, dried fruit, crackers and bitter orange. USA, Kentucky.

Jack Daniels	28 kr /cl
<i>Flavorful, spicy whiskey with a clear character of charred oak barrels, hints of apricot marmalade, hazelnuts, butterscotch, orange and vanilla fudge. Tennessee, USA.</i>	
Bulleit Bourbon	30 kr /cl
<i>Nuanced flavor with a clear character of charred oak barrels, hints of butterscotch, bitter orange, nuts and vanilla fudge. Kentucky, USA.</i>	
Bulleit Rye	30 kr /cl
<i>Nuanced aroma with a clear character of charred oak barrels, hints of dried apricots, vanilla fudge, rye bread, orange and nuts. US.</i>	
Jura -12y	34 kr /cl
<i>Flavorful, smoky whisky with cask character, hints of dried fruit, nuts, tar paste, orange, iodine and vanilla. Isle of Jura, Scotland.</i>	
Auchentoshan Three Wood	38 kr /cl
<i>Smooth and elegant, aged in bourbon casks and two different cherry casks. Lowlands, Scotland.</i>	
Bunnahabhain -12y	41 kr /cl
<i>Dried fruit, nuts and malt sweetness with a touch of vanilla and caramelized sugar. Islay, Scotland.</i>	
Tomatin -12y	57 kr /cl
<i>Spicy flavor with a barrel character, hints of yellow pears, honey, vanilla fudge, orange, apricot and nuts. Scotland, Highlands.</i>	
Nikka from the Barrel	36 kr /cl
<i>Complex, malty flavor with barrel character and some smokiness, hints of dried fruit, orange blossom, honey, spices and nuts. Japan.</i>	
Gentlemen Jack	39 kr /cl
<i>Smooth and oaky bourbon with distinct vanilla notes. Tennessee, USA</i>	

Kitchen's Cocktails

KITCHEN SIGNATURE 165 kr

DRUNK IN LOVE

Our most popular cocktail, where the blend of cranberry, Pink Gin, and strawberry creates a rosy hue with a fresh berry touch. The lychee adds an exotic sweetness. This fantastic cocktail is topped with a layer of coconut foam.



BLUEBERRY WONDER

A flavorful cocktail that combines smooth vodka with the vanilla and anise notes of Galliano, brightened by fresh citrus tones and a berry sweetness from blueberries. This drink achieves an elegant balance between tart and sweet, topped with a layer of vanilla foam.

PASSOA SPLASH

An exotic and refreshing cocktail where passion fruit liqueur meets fresh citrus, topped with a layer of coconut foam.



VANILLA LIMON DREAM

A cocktail featuring a refreshing combination of Italian flavors, where Limoncello provides delightful citrus sweetness, and Italicus adds a floral and herbal note. Together with citrus, they create a perfect balance, topped with a layer of vanilla foam.

KITCHEN CLASSICS N' RETRO

155 kr

ESPRESSO MARTINI – *Vodka, Kahlua, Espresso*

PISCO SOUR – *Pisco El Gobernador, Citrus, Egg White*

BRAMBLE – *Bombay Gin, Blackberry, Citrus*

AMARETTO SOUR – *Amaretto, Citrus, Egg White, Peychaud's Bitters*

WHISKEY SOUR – *Bourbon, Citrus, Egg White*

GETING – *Vodka, Banana Liqueur, Ginger Ale*

ROSA PANTERN – *Vodka, Licor 43, Grenadine, Milk*

TEQUILA SUNRISE – *Tequila, Orange Juice, Grenadine*

SAN FRANCISCO – *Vodka, Banana Liqueur, Orange Juice, Grenadine*

BLUE LAGOON – *Vodka, Blue Curacao, Citrus, 7-Up*

PINA COLADA – *Rum, Malibu, Pineapple Juice, Cream, Milk*

HARVEY WALLBANGER – *Vodka, Galliano, Orange Juice*

TOM COLLINS – *Gin, Citrus, Soda*

SEX ON THE BEACH – *Vodka, Peachtree, Orange Juice, Cranberry Juice*

LENNART – *Xante, Lime, 7-Up*

PIGGELIN – *Vodka, Midori, Lime, 7-Up*

WHITE RUSSIAN – *Vodka, Kahlua, Milk*

P2 – *Vanilla Vodka, Sourz Apple, Citrus, 7-Up*

P3 – *Vanilla Vodka, Sourz Raspberry, Citrus, 7-Up*

RAZZEL – *Bacardi Razz, Lime, Cranberry, Raspberry, 7-Up*

MARGARITA – *Cointreau, Tequila, Citrus*

SPICY MARGARITA – *Cointreau, Tequila, Citrus, Tabasco*

JGL – *Jameson, Ginger Ale, Lime*



COFFEE DRINKS – *All drinks are topped with cream.*

Irish coffee – *Whiskey*

Spanish Coffee – *Likör 43*

Kaffe Karlsson – *Baileys, Cointreau*

Jamaican Coffee – *Rom*

Italian Coffee – *Galliano*

Amaretto Coffee – *Amaretto*

For other requests, ask your bartender.

When nothing goes right, go left...