

About Kitchen & Cocktails

The beautiful Strömparken, home to Kitchen & Cocktails, was created in the 1920s. This lush park was built using excavation debris from the expansion of the Holmens Bruk power station at Bergsbron and was completed in 1923.

In Strömparken – also known as Refvens grund – a cold bathhouse was constructed out in the water in 1868, followed by a heated bathhouse in 1892. The heated bathhouse and swimming hall were located in the block known as Gåsen. The residential building Gåsen was built in 2007 and is where Kitchen & Cocktails is located today.

The restaurant underwent a complete renovation and reopened on February 24, 2023.

Kitchen & Cocktails is eclectically decorated, blending various styles and themes – old and new – to create a unique and cozy atmosphere. We want our restaurant to feel like an extended (and slightly different) living room. A place where you can relax and enjoy great food and drinks – with friends, family, colleagues, or acquaintances.

In our kitchen, every dish is prepared using carefully selected ingredients and presented with an artistic touch, where our chefs showcase their creativity.

On the drinks side, our team has aimed to create a distinctive cocktail menu with exciting and unique flavor combinations, featuring everything from coconut foam to dried fruits. We also take a step back in time, mixing retro cocktails from the '80s and '90s.

P.S. According to local legend, a caretaker who once cared for the bathhouse in the 1800s is said to haunt the building. Residents living above us have at times reported the scent of chlorine or a swimming pool in their apartments. Our staff occasionally sees a shadowy figure in the basement. Sometimes the music volume suddenly increases, or plates mysteriously fall to the floor... Could it be our old caretaker paying us a ghostly visit?

Welcome to Kitchen & Cocktails

for a flavorful experience in both food and drinks!

AFTER WORK MENU

(Served non-holiday weekdays from 2:00 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

| | |
|--|-------------|
| Toast Skagen (small/large) <i>Served on butter-fried bread with pickled red onion (G,E)</i> | 149/239 SEK |
| Creamy Mushroom Toast <i>Mushrooms gratinéed with Västerbotten cheese on butter-fried bread, topped with pickled red onion (L,G)</i> | 149 SEK |
| Tartare <i>Beef tenderloin tartare served with truffle cream, shallots, Jerusalem artichoke chips & grated Västerbotten cheese (L,E)</i> | 169 SEK |
| Tomato & Burrata <i>Served with cocktail tomatoes, pesto, roasted sunflower seeds & croutons (G,L)</i> | 139 SEK |
| Roasted Beets with Chèvre <i>Served with roasted walnuts, honey & arugula (L)</i> | 119 SEK |
| Creamy Jerusalem Artichoke Soup <i>Served with smoked salmon & butter-fried bread (G)</i> | 159 SEK |
| Cheese & Charcuterie Board (1 person/2 persons) <i>Chef's selection of cured meats, cheeses, marmalade, olives, etc. Served with crackers & butter-fried bread (G,L,E)</i> | 159/269 SEK |
| Spicy Prawns <i>5 chili and garlic-fried scampi prawns. Served with butter-fried bread & aioli (G,E)</i> | 169 SEK |
| Garlic Bread with Aioli (G,E) | 79 SEK |

SNACKS / EXTRAS

| | |
|--|---------|
| Nachos with salsa & aioli (E) | 79 SEK |
| Loaded Fries <i>Cheese sauce, red onion, tomato & jalapeños (L)</i> | 129 SEK |
| Olives | 59 SEK |
| Nuts / Chips | 35 SEK |
| Extra dip/sauce <i>Choose from: Aioli, Truffle Dressing, Béarnaise, Pepper Sauce, Chili Dressing</i> | 25 SEK |

MAIN COURSES

| | |
|--|---------|
| Beef Tenderloin Pepper Steak 200g | 435 SEK |
| <i>Served with classic pepper sauce, oven-baked tomato, rice & French fries.</i> | |
| Butter-Fried Cod Loin | 385 SEK |
| <i>Served with potato purée, creamy white wine sauce, seasonal vegetables, topped with grated Västerbotten cheese and dill (L)</i> | |
| Sirloin Steak “Black & White” | 345 SEK |
| <i>Served with French fries, vegetables, red wine sauce & béarnaise sauce (E)</i> | |
| Bookmaker Toast | 325 SEK |
| <i>Served with sirloin steak, dijon mayo, tomato, lettuce, red onion, French fries & aioli. Topped with egg yolk and horseradish (G,E)</i> | |
| Creamy Risotto | |
| <i>Choose your variant:</i> | |
| Vegetarian/Vegan with seasonal vegetables | 225 SEK |
| Chili & Garlic Scampi (6 pcs), served with grilled lemon | 325 SEK |
| Sirloin steak with seasonal vegetables | 335 SEK |
| Beef Tenderloin Pasta | 269 SEK |
| <i>Served in a creamy truffle sauce. Topped with parmesan and arugula (G,E)</i> | |
| Fish & Seafood Stew | 239 SEK |
| <i>A creamy saffron-infused stew with root vegetables. Served with bread, aioli & topped with hand-peeled shrimps (G,E)</i> | |
| Kitchen & Cocktails Burger | 239 SEK |
| <i>Served with truffle dressing, red onion, caramelized onion, crispy onion, tomato, lettuce, pepper jack cheese, French fries & aioli (G,L,E)</i> | |
| Halloumi Burger | 229 SEK |
| <i>Served with chili dressing, pickled red onion, tomato, lettuce & French fries (G,L,E)</i> | |
| Kitchens Caesar Salad | |
| <i>Served with crisp lettuce, fresh tomatoes, dressing, and croutons. Choose between:</i> | |
| - Chicken (G,E) | 198 SEK |
| - Hand-peeled Shrimp (G,E) | 249 SEK |

KIDS' MENU

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|---|---------|
| Thin Pancakes (3 pcs) <i>Served with jam & whipped cream (G,L,E)</i> | 75 SEK |
| Meatballs with Mashed Potatoes <i>Served with cream sauce, cucumber & tomato (G,L,E)</i> | 119 SEK |
| Cheeseburger 80g <i>Served with fries (dressing, cucumber & tomato on the side) (G,L,E)</i> | 99 SEK |
| Vanilla Ice Cream (2 scoops) <i>Served with meringue & chocolate sauce (L,E)</i> | 69 SEK |

Curious where the meat comes from? Ask your server!

DESSERTS

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|--|---------|
| Crème Brûlée (E) | 119 SEK |
| Salted Caramel Cheesecake (L,G) | 98 SEK |
| Chocolate Fondant <i>Served with vanilla ice cream (L,G,E)</i> | 129 SEK |
| Sorbet (2 scoops) <i>Ask the staff for the flavor</i> | 79 SEK |
| Chocolate Truffle | 69 SEK |

*“Dessert is not the end — it’s the encore.
A sweet reminder that life should always finish with a little joy.”*

– Kitchen & Cocktails

DRINKS

COFFEE / TEA

| | |
|-------------------------------|-----------|
| Zoega Brew | 33 SEK |
| Latte | 44 SEK |
| Cappuccino | 44 SEK |
| Espresso simple/double | 34/44 SEK |
| Tea | 33 SEK |

NON-ALCOHOLIC / SODA

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

CIDER

| | |
|-------------------------|--------|
| Somersby Pear | 69 SEK |
| Xide Cactus/Lime | 69 SEK |
| Xide Raspberry | 69 SEK |
| Smirnoff Ice | 72 SEK |
| Dry Cider 4,5% | 79 SEK |

BOTTLED BEER

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|---------------------------------|--------|
| Mythos 50 cl 5% | 79 SEK |
| Corona Extra 33 cl 4,5% | 72 SEK |
| Glutenfree beer | 72 SEK |
| Carlsberg Hof 33 cl 4,2% | 62 SEK |

DRAFT

Staropramen 5% 79 SEK
Fresh and malty pale lager from the Czech Republic.

Carlsberg Export 5% 75 SEK
A crisp Danish lager with a tight bitterness.

Eriksberg Karaktär 5,4% 79 SEK
A darker lager brewed with solid Swedish brewing traditions.

Angelo Poretti 5% 79 SEK
Fruity and hoppy premium lager from Italy.

1664 Blanc 5% 79 SEK
Enjoy the essence of a French wheat beer with the taste of summer.

Neon IPA 6% 97 SEK
New England IPA from the New Carnegie Brewery with a strong aroma of tropical fruits where the taste follows the scent.

Brooklyn EAST IPA 6,9 % 95 SEK
Big fruity scent of orange and coniferous forest. Little brittleness rounded off with tropical sweetness.

WHITE WINE

| | Glass | Bottle |
|---|--------------|---------------|
| Pyréne 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> | 114 SEK | 460 SEK |
| 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 SEK | 399 SEK |
| 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> | 115 SEK | 460 SEK |
| 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 SEK | 425 SEK |
| Ruida Domo Airen, Spain 🍷 <i>Airén 100%</i> <i>Fresh, dry wine with notes of citrus and green apples.</i> | 95 SEK | 380 SEK |
| 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> | 169 SEK | 675 SEK |
| <u>ROSÉ</u> | | |
| 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 SEK | 420 SEK |

RED WINE

| | Glass | Bottle |
|---|--------------|---------------|
| Three Finger Jack Zinfandel, California 🍷 Zinfandel 100% <i>Soft, full-bodied and fruity with hints of blackberry, vanilla, coffee and milk chocolate.</i> | 139 SEK | 555 SEK |
| Ripasso Valpolicella, Italy 🍷 Corvina, Rondinella, Molinara <i>Musky and spicy with aromas of cherries, plums and ripe tannins.</i> | 129 SEK | 515 SEK |
| Rioja Club Privado, Spain 🍷 Tempranillo 100% <i>Medium-bodied soft ripe flavor with hints of dark berries vanilla.</i> | 99 SEK | 399 SEK |
| Ruida Domo Tempranillo, Spain 🍷 Tempranillo 100% <i>Fruity, medium-bodied wine with notes of dark berries and dried figs.</i> | 95 SEK | 380 SEK |
| Alexandar, Macedonia 🍷 Vranec 33,4% Cabernet Sauvignon 33,3% Merlot 33,3% <i>An exclusive dry wine from BOVIN with a deep purple color, rich notes of red berries and herbs. A truly unforgettable wine experience.</i> | 105 SEK | 420 SEK |
| Clay Creek Cabernet Sauvignon, California 🍷 Cabernet Sauvignon 100% <i>Flavorful and full-bodied taste with good balance and fine dark fruit along with spices, coffee and barrel.</i> | 119 SEK | 485 SEK |
| Beckers family Pinot Noir, Pfalz Germany 🍷 Pinot Noir 100% <i>The wine has notes of wild raspberries, cherries, and spices. The grapes are harvested by hand from vines aged 10 to 40 years. After fermentation, the wine is transferred to used 300-liter French oak barrels, where it rests for 12 months.</i> | 159 SEK | 635 SEK |
| Dissan Barrique, Macedonia 🍷 Vranec 100% <i>A full-bodied, powerful wine from BOVIN, aged for 6 months in Macedonian oak barrels. Dark red-black in color with a characteristic aroma of cherries and red berries, offering an elegant and long-lasting finish.</i> | 135 SEK | 540 SEK |
| Fontanafredda Barolo, Italy 🍷 Nebbiolo 100% <i>Spicy aroma with hints of cherry, raspberry, cinnamon, nougat and spices. Notes of dried cherries, rose hips, pices and barrels.</i> | 219 SEK | 875 SEK |

Bottle**La Spinetta Barolo Garetti, Italy**

1595 SEK

🍇 Nebbiolo 100%

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

Tyros Napa Cabernet Sauvignon, USA

1150 SEK

🍇 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 SEK

🍇 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 SEK

🍇 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 SEK

🍇 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.

SPARKLING

| | Glass | Bottle |
|---|--------------|---------------|
| MVSA Cava Brut, Spain <i>Fruity and very fresh taste with notes of green apples, pear, mineral, biscuit, and lemon.</i> | 99 SEK | 540 SEK |
| Bella Storia, Italy <i>Dry with fruity aromas of pear, melon and tropical notes. Fresh and full-bodied taste.</i> | 99 SEK | 540 SEK |

CHAMPAGNE

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| Veuve Clicquot Brut (Gula Änkan) <i>Fruity, very fresh taste with hints of red apples, light bread, French nougat and grapefruit.</i> | | 1150 SEK |
| Champagne Taittinger, Demi-Sec <i>Fruity flavor with sweetness, hints of yellow apples, toast peach, honeydew melon, citrus and French nougat.</i> | | 1065 SEK |

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

– Coco Chanel

ROM

Plantation Reserva (Barbados) 31 SEK /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 SEK /cl
Nuanced, spicy flavor with sweetness and a distinct barrel character, hints of hazelnuts, chocolate, orange, coffee, arrack and vanilla.

Zacapa -23y (Guatemala) 47 SEK /cl
Flavorful, nuanced rum with barrel character and slight sweetness. Hints of dried fruit, maple syrup, nuts and herbs.

Bumbu XO (Panama) 45 SEK /cl
*Scent: Caramel, toasted oak and vanilla.
Tasting notes: Sweetness, orange peel, peppery spice and a hint of coffee.*

Bumbu The Original (Barbados) 39 SEK /cl
Spicy, nuanced taste with barrel character and slight sweetness, hints of butterscotch, dried apricots, light chocolate, orange and vanilla.

COGNAC

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

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

GRAPPA

Grappa Sarpa di Poli, Italy 37 SEK /cl
Grappa Sarpa Oro di Poli, Italy 37 SEK /cl

CALVADOS

Le Calvados de Christian Drouin, France 36 SEK /cl

WHISKEY

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

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

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| Makers Mark | 30 SEK /cl |
| <i>Flavorful, fruity whiskey with a clear character of charred oak barrels, hints of vanilla, dried fruit, crackers and bitter orange. USA, Kentucky</i> | |
| Jack Daniels | 28 SEK /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 SEK /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 SEK /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 SEK /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 SEK /cl |
| <i>Smooth and elegant, aged in bourbon casks and two different cherry casks. Lowlands, Scotland.</i> | |
| Bunnahabhain -12y | 41 SEK /cl |
| <i>Dried fruit, nuts and malt sweetness with a touch of vanilla and caramelized sugar. Islay, Scotland.</i> | |
| Tomatin -12y | 57 SEK /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 SEK /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 SEK /cl |
| <i>Smooth and oaky bourbon with distinct vanilla notes. Tennessee, USA</i> | |
| Ardbeg Corryvreckan | 57 SEK /cl |
| <i>A bold and intense Islay whisky with deep notes of tarry smoke, black espresso, dark berries, and bitter almonds. Long, powerful finish with peppery spice and maritime saltiness. Islay, Scotland.</i> | |

When nothing goes right, go left...