

# 1909

## SIGTUNA STADS HOTELL

mon-fri 11.30 - 14.30 sat 12.00 - 15.00

Champagne Pol Roger ..... 155:-  
L'Ostal Cazes, Minervois, France ..... 125:-  
Gabriel Meffre, Côtes du Rhône ..... 115:-

Sigtuna Paper Plane ..... 85:-  
Sigtuna Pale Ale ..... 85:-  
St: Eriks IPA ..... 85:-  
NAPA, non-alcoholic beer ..... 49:-  
Grape juice, Alain Milliat, France ..... 65:-  
Apple juice from Norrtälje musteri ..... 45:-

### Meatballs (child serving)

With a cream sauce and potato puree

89:-

### Pancakes (child serving)

Served with home-made jam and whipped cream

65:-

## Lunch menu

week 49

### Prime rib from moose

With allspice roasted parsley, pickled red cabbage,  
thyme mayonnaise and roasted potato

195:-

### Butter fried cod

With roasted pumpkin purée, salad of crayfish, dill  
pointed cabbage and boiled potato

195:-

### Potato frittata

With pickled red cabbage salad, pesto with  
pumpkin seeds, blue cheese and baked apple

185:-

### Handmade cloudberry praline

With "Roslagspunsch". Exclusively handmade of  
"Bönan och roten" in Åkersberga

35:-

### Crème brûlée

With cloudberry and oat crunch

85:-

### Classic Swedish cakes

A selection from our own bakery

85:-

## Classics

at the hotel

### Hash brown 1909

Served with trout roe, red onion, sour cream  
and a lemon wedge

Starter 125:- | Main 195:-

### The hotel Swedish Skagen

Served with trout roe, horse radish, cucumber and  
lemon and butter fried bread

Starter 125:- | Main 195:-

### The hotels warm soup

Ask the waiter for todays tasty soup

Starter 95:- | Main 175:-

### Salad of cabbage

With pumpkin, lingon berries, smoked pork,  
croutons and thyme mayonnaise

Starter 95:- | Main 175:-

### Classic cuisine

### Boiled salmon

With mayonnaise flavoured with dill, boiled  
potato and lemon marinated cucumber

145:-