

1909

SIGTUNA STADS HOTELL

mon-fri 11.30 - 14.30 sat 12.00 - 15.00

Champagne Pol Roger 155:-
Kleine Zalze, South Africa, Merlot 115:-
Bestheim, Alsace, France Riesling 115:-

Sigtuna Paper Plane 85:-
Sigtuna Pale Ale 79:-
St: Eriks IPA 85:-
Nils Oscar, non-alcoholic beer 35:-
Grape juice, Alain Milliat, Frankrike 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 42

Lemon baked haddock

With pickled yellow beet roots, buttered beans,
dill mayonnaise and potato

195:-

Veal baked over night

With cream of carrot, roasted almond, horse radish,
roasted potato and sour dill sauce

195:-

Baked fennel

With gremolata, tomato fondue, yoghurt, pumpkin
seeds and a croquette of beans

185:-

Handmade cloudberry praline

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

35:-

Almond baked apple

With vanilla ice cream 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:-

Swedish "Öjebyröra"

With crawfish tails, spiced cheese, aquavit,
pickled cucumber, dill and lemon, served on
butter fried levain

Starter 125:- | Main 195:-

The hotels warm soup

Ask the waiter for todays tasty soup

Starter 95:- | Main 175:-

Swedish "Lerpottasill"

Norrönas pickled herring, sour cream, browned
butter, egg, red onion and potatoes.

Starter 105:- | Main 165:-

Classic cuisine

Schnitzel with pork

An anchovy- and capers butter, green peas,
lemon, roasted potato and sauce

145:-