

# 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:-  
Nils Oscar, 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 43

### Breaded haddock

With a tartar sauce, cauliflower pickled with lemon,  
salad of fennel and boiled potato

195:-

### Red wine braises brisket of beef

With baked celeriac, butter fried mushrooms,  
thyme cream and potato purée

195:-

### Patties and beet root

Roasted buckwheat, baked apple, yoghurt,  
beet root vinaigrette and spinach

185:-

### Handmade cloudberry praline

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

35:-

### The hotel cheese cake

With dewberries and lightly whipped cream

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

### Cabbage pudding

With cream sauce, lingon berries, syrup  
fried savoy cabbage and boiled potato

145:-