

# 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 47

### Lemon baked haddock

With onion- and herring vinaigrette, mashed potato  
and roasted parsley root

**195:-**

### Ox cheek baked over night

With butter fried mushrooms, glazed salsify,  
gremolata and potato purée

**195:-**

### Baked celeriac

With hollandaise with hazel nuts, salt with truffle,  
pickled fennel, crisp buckwheat and cress

**185:-**

### Handmade cloudberry praline

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

**35:-**

### Baked apple

With roasted almond pasted and vanilla ice 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:-**

### 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

### Veal "Wallenberg style"

With green peas, browned butter,  
raw stirred lingon berries and potato purée

**145:-**