

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:-
Bestheim Riesling, Alsace, France 115:-

Sigtuna Paper Plane 85:-
Einstök Arctic Pale Ale 85:-
St: Eriks Winter IPA 85:-
NAPA, non-alcoholic beer 49:-
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 5

Chicken & carrot

With potato purée, tarragon velouté
and sunflower seeds

195:-

Saith & celeriac

Served with smoked pork belly, potato stump
and sherry vinegar sauce

195:-

Chickpea steaks & tip cabbage

Parsley cream, pumpkin seeds and parsley root

185:-

Handmade praline

With orange and cardamom

35:-

Crème brûlée

With oat crumbs and poached plums

85:-

Classic Swedish cakes

A selection from our own bakery

85:-

Classics

at the hotel

Swedish Skagen 1909

Served with horse radish, pickled cucumber and
lemon on butter fried bread

Starter 125:- | Main 195:-

The kitchen's hot soup

Ask the waiter for today's tasty soup

Starter 95:- | Main 175:-

Season's salad

With roasted broccoli, almonds, dried tomatoes,
tarragon emulsion and aged Swedish cheese

Starter 95:- | Main 175:-

Classic Swedish herring

With eggs, browned butter, red onions,
sour cream and potatoes

Starter 95:- | Main 185:-

Classic cuisine

Long baked chuck steak

With mushrooms, small onions, smoked pork belly,
red wine sauce and potato purée

145:-