

# 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 musterier .....	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 50

### Fried salmon

With aioli with Jerusalem artichoke, baked leek, sautéed cabbage with shallots and boiled potato

195:-

### Chicken from Movitz

With a potato- and parsley root purée, butter fried sage, roasted celeriac and a vinaigrette with browned butter flavoured with lemon

195:-

### Mushroom omelette

With lemon- and parsley cream, lingon berries, deep fried salsify and cheese

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

### Fish and seafood casserole

With saffron, tomato, root vegetables, served with aioli and croutons

145:-