

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 51

Baked pork loin

With fried sausage, pumpkin cream flavoured with tarragon, creamed kale and boiled potato

195:-

Saithe

With baked leek, croutons of dark rye bread, horse radish and mashed potato

195:-

Mushroom omelette

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

185:-

Handmade christmas praline

With a classic Swedish christmas spice blend

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 today's 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:-