

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 8

Game patty & Mushrooms

Glazed black roots, thyme sauce
and roasted potatoes

195:-

Cod & Eggs

Potato and leek cream, white wine sauce,
sugar peas and golden onion

195:-

Cauliflower & Beluga lentils

Baked red onion, browned lemon butter
and almonds

185:-

Handmade praline

With orange and cardamom

35:-

Crème brûlée

With oat crumbs and poached plums

85:-

Classic Swedish pastries

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 marinated artichokes, gruyere cheese, red
onion vinaigrette and pesto on pumpkin seeds

Starter 95:- | Main 175:-

Classic Swedish herring

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

Starter 95:- | Main 185:-

Classic cuisine

Smoked salmon

With potato salad, dill emulsion, grilled lemon
and baked fennel

145:-