

Kvällsmeny



1909
SIGTUNA
STADS
HOTELL

Förrätter/*Starters*

Fattig Riddare/*French Toast*..... 155:-

brioche fylld med kantareller samt svecia, vinbär, krispig mandelpotatis

brioche stuffed with chanterelles and svecia, currants, crispy potatoes

Chorizo 175:-

fetaost, emulsion samt krispig chorizo, friterat äpple

feta cheese, emulsion and crispy chorizo, fried apple

Skagen 1909..... 155:- / 235:-

räkor, gravad gurka, citron, dill på smörstekt surdegsbröd

Shrimp with mayonnaise, cured cucumber, lemon and dill on pan-fried sourdough bread

Råraka 1909 185:- / 275:-

knaperstekt råraka, svensk löjrom, rödlök, gräddfil, gräslök, citron

crispy hash brown, swedish whitefish roe, red onion, sour cream, chives, lemon



Varmrätter / *Main courses*

- Gös / *Pike perch* 295:-
variation på fänkål, saffran, cointreau, kavring
variety of fennel, saffron, cointreau, dark rye bread crumbs
- Pärhöna / *Guinea Fowl* 275:-
variation på kål, cheddar-och majs-kroket, rostad vitlöksbuljong
variety of cabbage, cheddar and corn croquette, roasted garlic broth
- Älg / *Moose* 295:-
potatispuré, kantareller, cheddar, tryffel, äpple-och dragonsky
potato puree, chanterelles, cheddar, truffles, apple and tarragon sauce
- Majs / *Corn* 195:-
potatisfondant, tempura, pecorino, krasseemulsion
potato fondant, tempura, pecorino, cress emulsion
- Matjessill / *Matjes herring* 185:-
langos, brynt smör, ägg, rödlök, ättiksgele, gräddfil
langos, browned butter, eggs, red onion, vinegar jelly, sour cream
- Köttbullar / *Meatballs* 195:-
pressgurka, lingon, gräddsås och potatismos
pickled cucumber, lingonberries, cream sauce and mashed potatoes



Dessertes / *Desserts*

Flapjack	135:-
variation på äpple, bovete, pekannöt, salt vaniljglass <i>variety of apple, buckwheat, pecan, salt vanilla ice cream</i>	
Blåbär / <i>Blueberry</i>	155:-
pannacotta samt eldad getost, havrekaka, lakrits, blåbärssorbet <i>pannacotta and fired goat cheese, oatmeal, licorice, blueberry sorbet</i>	
Nougat Crémé Brûlée	105:-
med rostade hasselnötter <i>with roasted hazelnuts</i>	
Snickarlåda / <i>Carpenter's box</i>	85:-
tre av dagens bästa kondisbitar <i>three pralines</i>	
Handgjord chokladtryffel / <i>Chocolate truffle</i>	35:-

Dessertviner

Château La Rame, 2015 Réserve, Sémillon Bordeaux, France	145:-
Massolino, 2018 Serralunga, Moscato d`Asti Piedmont, Italy	115:-

Kaffemeny

Bryggkaffe	30:-
Cappuccino	45:-
Latte	45:-
Espresso, enkel	40:-
Espresso, dubbel	45:-

