

# 1909

SIGTUNA  
STADS  
HOTELL

## Selected beverages

### Sparkling wine

	Glass
Canti Prosecco	115:-
Fernand Engel Crémant d'Alsace	155:-
Moët & Chandon Champagne	195:-

### White wine

Lupi Reali Trebbiano d'Abruzzo	115:-
Bassermann-Jordan Riesling	155:-
Louis Robin Chablis	165:-

### Red wine

Talamonti Montepulciano d'Abruzzo	115:-
Chianti Riserva by König & Brolin	155:-
Pascal Bouchard Bourgogne Pinot Noir	165:-

### Rosé wine

Laurent Miquel Rosé Pays d'Oc	115:-
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### Beer

Carlsberg Export 5,0% Vol. Tap 33/50cl	70/90:-
Carlsberg Hof 33 cl 4,2% Vol.	70:-
Nya Carnegie 100W IPA 33 cl 6,8% Vol.	85:-

### Non-Alcoholic

Lager 33 cl 0,5 %	65:-
Apple must 33 cl	65:-
Humm Lemon & Ginger Kombucha 41,4cl	65:-
Richard Juhlin sparkling wine	85:-
Sparkling water	35:-
Brew coffee	35:-
Espresso single/double	40/49:-
Cappuccino	55:-
Latte	55:-

# Lunch menu

Weekdays 11.30-14.30

Weekends 12.00-15.00

## Toast Skagen half 195:- / full 285:-

Toast Skagen /Hand-peeled prawns with butter-fried milk bread, grated horseradish, pickled red onion, lemon & dill

## Steak Tartar half 195:- / full 295:-

Swedish inner thigh flavored with grilled oil, pickled silver onion. Served with mushroom emulsion, pickled chanterelles, roasted hazelnuts, grated parmesan

## Råraka 295:-

Kalix roe, almond potatoes, red onion, sour cream, lemon, dill & chives

## Meatballs 245:-

Mashed potatoes, cream sauce, raw lingonberries & gherkins

## For the kids

### Meatballs 120:-

Mashed potatoes, cream sauce, raw lingonberries & gherkins

### Pancakes 95:-

Served with jam & whipped cream

*Talk to the staff if you have any allergies*

30 September – 5 October

## Today's special

### Meat of the week: 195:-

Carré of Swedish rapeseed pig, roasted potatoes, green pepper sauce, cauliflower, bacon and apple fritters

### Fish of the week: 195:-

Smoked Salmon. White wine sauce, baked silver onion, aioli, baked tomato and potatoes

### Vegetarian of the week: 165:-

Omelet with roasted carrot, pesto, sunflower seeds and raw grated carrot

### House special: 165:-

Cabbage pudding with cream sauce, potatoes and raw lingonberries

## Dessert

### Nougat Crème brûlée 125:-

with grated hazelnut

### Raspberry sorbet 65:-

with almond cookie

### Homemade vanilla ice cream 95:-

Served with gooseberry jam and crushed dreams