

I909

SIGTUNA
STADS
HOTELL

Selected drinks

| | |
|--------------------------------------|-------------|
| Sparkling | Glas |
| Grand Buque Cava | 115:- |
| Doppf Crémant d'Alsace | 155:- |
| Moët & Chandon Champagne | 195:- |
| White wine | |
| Lupi Reali Trebbiano d'Abbruzzo | 115:- |
| Bassermann Jordan Riesling | 155:- |
| Louis Robin Chablis Chardonnay | 165:- |
| Red wine | |
| Lupi Reali Montepulciano d'Abbruzzo | 115:- |
| Pascal Bouchard Bourgogne Pinot Noir | 165:- |
| Cecchi No11 Chianti Riserva | 155:- |
| Beer | |
| Carlsberg Export 5,0% Vol. | Fat 70/90:- |
| Carlsberg Hof 33 cl 4,2% Vol. | 70:- |
| 100W India Pale Ale 33 cl 6,8% Vol. | 85:- |
| Alkohol free | |
| Lager 33 cl 0,5 % | 75:- |
| Applemust 33 cl | 65:- |
| Humm Lemon & Ginger Kombucha 41,4cl | 75:- |
| Richard Juhlin sparkling wine | 85:- |
| Sparkling water | 45:- |
| Filter coffee | 35:- |
| Espresso single/double | 40/49:- |
| Cappuccino | 55:- |
| Latte | 55:- |

Lunch menu

Weekdays 11.30-14.30
Weekend 12.00-15.00

Toast Skagen 195:-/ 295:-
Pickled red onion, dill, lemon & homemade milk bread

Steak tatar 195:-/ 295:-
Swedish veal inner thigh with Karl-Johan mushroom emulsion, pickled chanterelles, fried shallots & Gruyère cheese

Vegeterian of the week 175:-
Zucchini Piccata
Served with spinach and feta cheese cream made from fresh cheese, bucatini & baked vine tomato

Hotel's Special

Boeuf Bourguignon 275:-
With forest mushrooms, potato purée, smoked pork belly & pickled pearl onions

Meatballs 245:-
With mashed potatoes, cream sauce, lingonberries & pickled cucumber

Jerusalem Artichoke Soup 168:-
With dried Serrano ham & herbs

Lunch of the week
15-20 september 2025
175:- including salad & bread

Monday:

Chicken thighs with roasted root vegetables, chicken jus & baked apple

Tuesday:

Seared salmon with noodle salad, red cabbage, pickled chili, leek, sugar snap peas, lime & chili aioli

Wednesday:

Osso buco with parmesan polenta, gremolata, and fried Jerusalem artichoke chips

Thursday:

Fish & Chips: Breaded pollock with fried potatoes, green pea pesto & lemon

Friday – Saturday:

Wallenbergare (Swedish veal patties) with mashed potatoes, green peas, raw-stirred lingonberries & clarified butter

To the children

Swedish Meatballs 120:-
Mashed potatoes, cream sauce, lingonberries and pickled cucumber
Pancakes 95:-
Served with the kitchen's jam and cream

Speak to the wait staff about allergies & food intolerances