

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:-
Aubergine Schnitzel
Served with roasted potatoes, feta cheese, browned butter citronette & peas

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
22-27 september 2025
175:- including salad & bread

Monday:

Veal in dill sauce with baked carrot, boiled potatoes & dill

Tuesday:

Swedish rapeseed pork with baked apple, roasted potatoes, red wine sauce & garden cress

Wednesday:

Bouillabaisse with saffron aioli, carrot, leek, boiled potatoes & dill

Thursday:

Coq au vin with corn-fed chicken, pearl onions, forest mushrooms & parsley

Friday – Saturday:

Biff à la Lindström with roasted potatoes, fried capers, red wine sauce & buttered peas

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