

I909

SIGTUNA
STADS
HOTELL

Selected drinks

Sparkling	Glass
Faustino Cava	125:-
Doppf Crémant d'Alsace	155:-
Moët & Chandon Champagne	195:-
White wine	
Lupi Reali Trebbiano d'Abbruzzo	125:-
Bassermann Jordan Riesling	155:-
Louis Robin Chablis Chardonnay	165:-
The Butcher white cuvée	175:-
Red wine	
Lupi Reali Montepulciano d'Abbruzzo	125:-
Cecchi No 11 Chianti Riserva	155:-
Pascal Bouchard Bourgogne Pinot Noir	165:-
Can Sumoi, Garnatxa Sumoll	185:-
Beer	
Carlsberg 5,5% Vol. 40/50cl	70/90:-
Carlsberg Hof 33 cl 4,2% Vol.	70:-
100W India Pale Ale 33 cl 6,8% Vol.	85:-
Alcohol free	
Soda/ Pepsi, Zingo, 7up	35:-
Eriksberg alkoholfri 33 cl 0,5%	65:-
Apple cider 33 cl	65:-
Humm Lemon & Ginger Kombucha 41,4cl	75:-
Richard Juhlin sparkling white wine	85:-

Lunch menu

Weekdays 11.30-14.30
Weekends 12.00-15.00

Always at the hotel

Toast Skagen halv 195:-/ hel 295:-
Shrimps, pickled red onion, dill, lemon & homemade milk bread

Tartar halv 195:-/ hel 295:-
Swedish thigh Karl-Johan emulsion, pickled chanterelles, fried shallots & gruyere

Meatballs 245:-
Mashed potatoes, cream sauce, lingonberries and pickled cucumber

Vegetarian of the week
Svamp omelett 175:-
Serveras med palsternacks chips, picklad silverlök, färskost & krasse

Till barnen
Meatballs 155:-
Mashed potatoes, cream sauce, lingonberries and pickled cucumber

Pancakes 125:-
Served with the kitchen's jam and cream

Lunch of the week

Inc, sallad & bread 175:-

Monday

Lemon & thyme baked chicken thighs
Tabouleh & herbal emulsion.

Tuesday

Overnight baked pork loin
Roasted potatoes, apple chutney & apple cider sauce.

Wednesday

Smoked salmon
Shrimps, boiled potatoes, fennel spice tea & dill.

Thursday

Schnitzel
Roasted potatoes, baked onions, lemon, green peas & spiced butter.

Fredag/ Lördag

Wallenbergare
Potato puree, green peas, raw stirred lingonberries & cheese

Coffee

Coffee	35:-
Espresso single/dubbel	40/49:-
Cappuccino	55:-
Latte	55:-

Speak to the wait staff about allergies & food intolerances