

1909

SIGTUNA STADS HOTELL

mon-fri 11.30 - 14.30 sat 12.00 - 15.00

Champagne Pol Roger 155:-
L'Ostal Cazes, Minervois, France 125:-
Gabriel Meffre, Côtes du Rhône 115:-

Sigtuna Paper Plane 85:-
Sigtuna Pale Ale 85:-
St: Eriks IPA 85:-
NAPA, non-alcoholic beer 49:-
Grape juice, Alain Milliat, France 65:-
Apple juice from Norrtälje mustereri 45:-

Meatballs (child serving)

With a cream sauce and potato puree

89:-

Pancakes (child serving)

Served with home-made jam and whipped cream

65:-

Lunch menu

week 48

Cutlet

With carrot cream, apple- cider vinegar and mustard sauce, deep fried carrot and mashed potato

195:-

Breaded saithe

White wine braised fennel, Norway lobster mayonnaise, potato cake with dill and cheese

195:-

Lasagne

With spinach, zucchini, roasted garlic and pointed cabbage salad with roasted pumpkin seeds and lemon

185:-

Handmade cloudberry praline

With "Roslagspunsch". Exclusively handmade of "Bönan och roten" in Åkersberga

35:-

Chocolate- and almond cake

With raw stirred blackberries and oat crunch

85:-

Classic Swedish cakes

A selection from our own bakery

85:-

Classics

at the hotel

Hash brown 1909

Served with trout roe, red onion, sour cream and a lemon wedge

Starter 125:- | Main 195:-

The hotel Swedish Skagen

Served with trout roe, horse radish, cucumber and lemon and butter fried bread

Starter 125:- | Main 195:-

The hotels warm soup

Ask the waiter for todays tasty soup

Starter 95:- | Main 175:-

Salad of cabbage

With pumpkin, lingon berries, smoked pork, croutons and thyme mayonnaise

Starter 95:- | Main 175:-

Classic cuisine

Black pudding

With celeriac cream, baked apple, smoked pork belly, browned butter and lingon berries

145:-