

Båthuset

Seasonal menu

White asparagus & Mussels

White asparagus served with chorizo, chives & lemon in skimmed mussel veloté

Beverage package: Pierre Luneau-Papin, La Grange, Muscadet, 2017, France

Morels & Gnocchi

Stewed morels with rosemary gnocchi with foamed cheese from Löfsta farm dairy

Beverage package: Château d'Arlay, Blanc Tradition, Jura, 2004, France

Butter baked cod & Parsley

Cod loin is served with fired parsley root, cream on parsley root and white wine sauce with taste of grilled fresh garlic

Beverage package: C.O.S Cerasuolo di Vittoria, Sicilien, 2015, Italy

Rhubarb & Yogurt

Rhubarb sorbet and cooked rhubarb are served with salt roasted pistachios

Beverage package: Coteaux du Layon Saint Aubin Domaine du Petit Métris, Loire, France

Menu: 595kr

Beverage package: 395kr

Follow us on social media.

Facebook: Båthuset Krog & Bar

Instagram: @bathusetsigtuna

Starters

White asparagus served with chorizo, chives & lemon in foamed mussel veloté
180kr

Tataki on veal with smoked soy, jelly on pickled ginger, emulsion on sesame and
mung bean chips
185kr

Bleak roe with creamy & crispy potatoes, pickled onion & dill
195kr

Main course

Today's details on veal from Järings farm are served with carrot cream, tempura
deep-fried onion, sweet & sour dill jus
305kr

Cod loin with fired parsley root, parsley root cream, savory white wine sauce
with taste of grilled fresh garlic
295kr

Porchetta is served with ramson emulsion, green asparagus, snap beans and
beurre blanc
265kr

Charcoal grilled white asparagus with ramson, tempura fried onion,
snap beans and beurre blanc
235kr

Desserts

Cooked rhubarb and rhubarb sorbet with salt roasted pistachios
115kr

Hot chocolate foam with salt caramel ice cream and muesli
115kr

Chocolate truffle
35kr

In case of allergies contact staff, thanks!