

# Båthuset

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## Seasonal flavors

Tartar, tarragon mayo, pickled onions, sourdough crisp.

Scallop mousseline & smoked cod served in tomato consommé with saffron.

*Beverage: Domaine Luneau-Papin Muscadet "Vera Cruz"*

Turbot with roasted Jerusalem artichoke, vinegar & juniper berries and beurre blanc.

*Beverage: Château Fuissé, Bourgogne Blanc*

Pistachio bavaroise with cottage cheese & lemon crème.

*Beverage: Királyudvar, Furmint Lapis*

**Menu 475:-**

**Beverage Menu 295:-**

## White asparagus

During April we will serve white asparagus in different shapes and flavors.

On the menu you will always find a "classic" and an "innovative" serving of this delicacy.

### Classic

Fresh white asparagus served with hollandaise & lemon

### Innovative

Fresh white asparagus served with smoked artich char & buttered watercress

165kr/per dish

### Beverages

Rabl, Grüner Veltliner, Langenlois, Kamptal 95kr/glas

RÅÅ Pale Ale, EKO 33cl, 5,0% 65kr

Alain Milliat Rhubarbe 33cl 65kr

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**In case of allergies contact staff, thanks!**

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Facebook: Båthuset Krog & Bar  
Instagram: @bathusetsigtuna

## Wines by the glass

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### Sparkling

Champagne, Delamotte Brut 125:-

### White wine

Rabl, Grüner Veltliner, Langenlois, Kamptal 95:-

Château Fuissé, Bourgogne Blanc 110:-

Domaine Luneau-Papin Muscadet "Vera Cruz" 125:-

### Red wine

Josep Grau viticultor, Volador 95:-

Domaine De Majas/Tom Lubbe, Majas Rouge 105:-

Château Bourdicotte, Terras Rouges 115:-

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### Starters

Beef tartar, tarragon mayo, pickled onions, sourdough crisp  
160kr

Scallop mousseline & smoked cod served in tomato consommé with saffron  
165kr

Whitefish roe served with langos, cucumber, kohlrabi, red onion & cream  
215kr

### Main courses

Duck served with variation of beetroot, browned butter and broth with  
the taste of orange & vanilla  
295kr

Veal from Järinge with horseradish, soya, celeriac and shiitake mushroom  
255kr

Turbot with roasted Jerusalem artichoke, vinegar & juniper berries and  
beurre blanc  
315kr

### Sweets

Pistachio bavaroise with cottage cheese & lemon crème  
105kr

Muscovado baked pears with chocolate nemesis & yogurt sorbet  
105kr

Comté cheese with hazelnuts & brown butter  
105kr

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