

Båthuset

Seasons four flavors

Smoked salmon with cauliflower
crème, cherry, cucumber & crispy
bread

Paired beverage: Båthuset Lager

Foamed watercress with pike &
scallop mousseline and nutmeg

Paired beverage: Rabl Riesling,
Langenlois

Cod baked with browned butter,
carrot, ginger and creamy
shellfish broth

Paired wine: Chateau Bianca,
Willamette Valley, Pinot Noir

Chocolate and cottage cheese with
caramelized pistachio and blood
orange sorbet

Paired wine: Coteaux du Lyon Saint
Aubin "Clos de Treize Vents"

Menu: 595:-

Beverage package: 405:-

By the glass

Champagne, Delamotte Brut
145kr/glass

White wine

Rabl Riesling, Langenlois
100kr/glass

Vinos de Madrid, Bodega Marañones
Picarana
125kr/glass

Red wine

Josep Grau Viticultor, Volador
100kr/glass

Château Bourdicotte, Terres Rouges
125kr/glass

(Ask for non alcohol alternative)

Follow us on social media.
Facebook: Båthuset Krog & Bar
Instagram: @bathusetsigtuna

Starters

Smoked salmon with cauliflower crème, cherry, black pepper & crispy bread
175kr

Tartar on beef with shiitake mushroom, sesame mayo, vinegar chip & chili
175kr

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

Main courses

Lamb served with pesto on tomato, paprika and pine nuts also a roasted eggplant
& garlic creme
285kr

Cod baked in browned butter served with carrot, ginger &
creamy shellfish broth
295kr

Stew on prime rib with smoked pork, mushrooms, pickled onion & sour cream
265kr

Roasted chestnuts with thyme baked cabbage, brown butter, apple & hazelnuts
235kr

Sweets

Buckthorn sorbet with hot foam on brown butter & roasted oats
115kr

Chocolate and cottage cheese with caramelized pistachio and blood orange sorbet
115kr

Chocolate truffle
35kr

In case of allergies contact staff, thanks!