

Båthuset

Seasonal menu

Cauliflower & hazelnuts

Baked cauliflower with roasted hazelnuts & cheese from local dairy

Beverage pairing: WHEAT THE FCK!?, Train Station Brewery, Sweden, Wheat beer

Rabbit & chestnuts

Ravioli on slow baked rabbit with chicken velouté and chestnuts

Beverage pairing: 2018 Forjas del Salnés, Rías Baixas, Leirana, Spain

Cod & lobster

Baked cod with creamy lobster broth, pumpkin and red curry

Beverage pairing: 2015 Château Bianca, Willamette Valley, Pinot Noir, U.S.A

Chai tea & honey

Ice cream on chai tea with almonds and local honey

Beverage pairing: 2011 Coteaux du Lyon Saint Aubin "Clos de Treize Vents" France, Loire

Menu: 595kr

Beverage pairing: 455kr

In case of allergies contact staff, thanks!

Facebook: Båthuset Krog & Bar

Instagram: @bathusetsigtuna

Starters

Beef tartar with capers, tarragon, onion and crispy gyoza

180kr

White fish roe from Sweden with creamy & crispy potatoes, pickled onion & dill

235kr

Main course

Brown butter baked cod with creamy lobster broth, red curry and pumpkin

315kr

Grilled beef with cumin baked brussels sprouts, mushrooms and red wine sauce

355kr

Baked cauliflower with cheese from local dairy, roasted hazelnuts
and butter sauce

235kr

Desserts

Ice cream on chai tea with roasted almonds and foamy honey from friends

115kr

Chocolate truffle or ice cream or sorbet

35kr

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