

Båthuset

Seasonal menu

Whitefish roe & dill

Whitefish roe with creamy & crispy potatoes, pickled onion & dill

Recommended beverage: Rabl, Kamptal, Riesling, Austria 2017

Butter baked cod & cabbage

Brown butter baked cod served with fennel, grilled lace cabbage with flavor of lemon & thyme and butter sauce

Recommended beverage: Jean-Marc Brocard, Chablis, France 2018

Strawberries & lime

Strawberries with lime is served with salt-roasted pistachios and yoghurt pannacotta

Recommended beverage: Domaine du Petit Métris, "Clos de Treize Vents", Loire, France 2011

Menu: 595kr

In case of allergies contact staff, thanks!

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

Starters

Burrata with Swedish tomatoes, salad & sprouts
155kr

Matjessill (herring) from Norrøna with creamy potato, egg & brown butter
165kr

Beef tartar on local beef served with tarragon, red onion, salad and crispy gyoza
175kr

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

Main course

Swedish beef is served with chanterelles, beans,
tarragon mayo & truffle jus
355kr

Brown butter baked cod with fennel, grilled lace cabbage with flavor of
lemon & thyme and butter sauce
315kr

Grilled lace cabbage with roasted hazelnuts, mushrooms, cheese from Löfsta
dairy farm and butter sauce
235kr

Fish stew in southern French style with tomato & saffron, haddock, cod, shrimp
and aioli
215kr

Caesar salad with grilled farm chicken, crispy bacon, parmesan and croutons
205kr

With all main course served with new potatoes. French fries 45kr

Desserts

Strawberries with lime served with roasted pistachios and yoghurt pannacotta
115kr

Raspberry sorbet with cream cheese, roasted white chocolate & digestive
115kr

Chocolate truffle
35kr
