Båthuset

Seasonal menu

Snow crab with asian flavors

Picked snow crab with radish, sesame emulsion, mango, chili and seafood foam

Beverage package WHEAT THE FCK!?, Train Station Brewery, Wheat Beer, Knivsta, Sweden

Charcoal grilled celeriac with hazelnuts & cheese from Löfsta

Grilled celeriac baked in brown butter & thyme served with crispy oyster mushroom, hazelnuts, apple and cheese from Löfsta farm dairy

Beverage package Pierre Luneau-Papin, Melon de Bourgogne 2017, Muscadet, Frankrike

Butter baked cod with vinegar and juniper berries

Baked cod ridge with creme on Jerusalem artichoke, savoy cabbage with smoked cod, vinegar jelly and butter sauce with juniper

Beverage package Alain Mathias, Chablis 2017, Frankrike

Honey from Karolina & Victor with chaite and roasted almonds

Foamed hot honey from "Rosa Skatt Lådan" is served with roasted almond paste, fried bread & ice cream on chaite

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

Menu: 595kr

Beverage package: 355kr

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Starters

Foamed seafood soup with scallop & pumpkin 175kr

Tartar on beef with tarragon emulsion, sour onion jelly, bread chips and tarragon salad

175kr

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

Main course

Today's detail on lamb from Järinge farm is served with confit on lemon, celeriac, roasted hazelnuts and sweet & sour lamb jus 285kr

Baked cod ridge with creme on Jerusalem artichoke, savoy cabbage with smoked cod, vinegar jelly and butter sauce with juniper 295kr

Home smoked veal sausage from Järinge farm with pumpkin crème, kimchi and roasted garlic & veal jus 265kr

Grilled celeriac baked in brown butter & thyme served with crispy oyster mushroom, hazelnuts, apple and cheese from Löfsta farm dairy 235kr

Desserts

Foamed hot honey from "Rosa Skatt Lådan" is served with roasted almond paste, fried bread & ice cream on chaite

115kr

Freshly made donut with vanilla ice cream & lemon curd 115kr

Chocolate truffle 35kr

In case of allergies contact staff, thanks!