

Båthuset

Seasonal flavours

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

Paired wine: Champagne, Delamotte Brut

Cod baked in brown butter, cauliflower, roasted hazelnuts served with tomato & shellfish vinaigrette

Paired wine: Domaine Alain Mathias, Chablis

Crispy and creamy white chocolat served with red currant sherbet

Paired wine: Moscato d'Asti

Menu: 555:-

Wine package: 320:-

Recommended beverage

Villa Conchi, Cava
85kr/glass / 425kr bottle

Champagne, Delamotte Brut
125kr/glass

Xavier Côtes du Rhône, Rosé
EKO
70kr/glass / 295kr/bottle

TO ØL, Cloud 9 Wit 33cl 4,6%
69kr

Gin & Tonic on Hernö gin
118kr 4cl / 152kr 6cl

Mikkeller, Hallo Ich Bin
Berliner Weisse 33cl 0,1%
45kr

Ginger Beer, Bundaberg 375ml
55kr

In case of allergies contact staff, thanks!

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

Wines by the glass

White wine

Rabl, Riesling, Langenlois, Kamptal	95:-/glass
Torres Vedras, Vale da Capucha Fossil	105:-/glass
Caveau des Jacobins Chardonnay	110:-/glass

Red wine

Domaine De Majas/Tom Lubbe, Majas Rouge	100:-/glass
Château Bourdicotte, Terres Rouges	115:-/glass
Domaine Alain Mathias, Tradition, Bourgogne Épineuil	145:-/glass

Starters

Herring "matjessill" served with "Västerbotten" cheese, horseradish, onion, hard bread with anise & fennel
165kr

Beef tartar with tarragon mayo, pickled onions & crispy sourdough.
170kr

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

Main courses

Picanha on Swedish beef with cabbage, chanterelle, parsley mayo & grilled butter sauce
285kr

Cod baked in brown butter, cauliflower, roasted hazelnuts served with tomato & shellfish vinaigrette
295kr

Our homemade sausage on lamb from Järinge farm served with roasted fennel, fried onion, lamb jus & pickled mustard seeds
255kr

Baked and caramelized cauliflower served with crushed cauliflower, smoked butter, lemon tapioca & truffle
225kr

Sweets

Grilled pineapple served with roasted coconut and lime sherbet
105kr

Crispy and creamy white chocolat served with red currant sherbet
105kr
