

Båthuset

Seasons four flavors

Tartar on beef served with
smoked egg, crispy capers,
beetroot and pickled onion

Paired beverage: Williamette Valley,
Oregon, Chateau Bianca, Pinot Noir

Foamed & pickled carrot with
scallop and black curry

Paired beverage: Train Station
Brewery, WHEAT THE FCK!?

Cod baked in browned butter
served with Jerusalem artichoke,
apple and mussel broth

Paired wine: Vinos de Madrid, Bodega
Marañones Picarana

Hot cloudberry with vanilla ice
cream, tonka caramel and honey
crisp

Paired wine: Coteaux du Lyon Saint
Aubin

Menu: 595:-

Beverage package: 405:-

By the glass

Chateau Béthanie, Crémant du Jura
Brut

95kr/glass

Champagne, Delamotte Brut

125kr/glass

White wine

Rabl, Riesling, Langenlois

100kr/glass

Vinos de Madrid, Bodega Marañones

Picarana

125kr/glass

Alain Mathias, Chablis

145kr/glass

Red wine

Domaine De Majas, Majas Rouge

100kr/glass

Château Bourdicotte, Terres Rouges

115kr/glass

Williamette Valley, Oregon, Chateau

Bianca, Pinot Noir

145kr/glass

(Ask for non alcohol alternative)

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

Starters

Tartar on beef served with smoked egg, crispy capers, beetroot and pickled onion
175kr

Seared scallops with a variation of carrot & black curry
185kr

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

Main courses

Veal served with a variation of onion, parsley mayo and baked parsley root
285kr

Cod baked in browned butter served with Jerusalem artichoke, apple and
creamy mussel broth
295kr

Our homemade sausage on veal from Järinge farm served with truffle stewed
cabbage and horseradish pickled cauliflower
265kr

Variation of carrot with smoked chestnuts, fried salsify & horseradish
235kr

Sweets

Cloudberries with vanilla ice cream, tonka caramel & honey crisp
115kr

Baked chocolate with nougat & sea buckthorn sorbet
115kr

Chocolate truffle
35kr

In case of allergies contact staff, thanks!