

Båthuset

Seasons four flavors

Carpaccio on venison with
smoked juniper mayo, pickled
chanterelles and caramelized
hazel nuts

Paired beverage: Båthusets Lager

Salt baked beetroot served with
cherries and hot porcini
mushrooms

Paired beverage: Vintry's Medium Dry
Amontillado Sherry

Halibut & scallop served with
pickled & roasted pumpkin and
sauce of red wine with flavors of
shellfish

Paired wine: Château d'Arlay, Rouge
Pinot Noir

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

Paired wine: Coteaux du Lyon Saint
Aubin

Menu: 595:-

Beverage package: 390:-

By the glass

Champagne, Delamotte Brut
125kr/glass
Domaine de Majas, Majas Rosé
95kr/glass

White wine

Armin Huber, Hasel Grüner Veltliner
100kr/glass
Torres Vedras, Vale da Capucha
Fossil
105kr/glass
Alain Mathias, Chablis
145kr/glass

Red wine

Domaine de Majas, Majas Rouge
100kr/glass
Château Bourdicotte, Terres Rouges
115kr/glass
Alain Mathias, Bourgogne Epineuil
145kr/glass

(Ask for non alcohol alternative)

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

Starters

Carpaccio on venison with smoked juniper mayo, pickled chanterelles and caramelized hazel nuts
175kr

Seared foie gras & roasted brioche served with local plums and autumn mushrooms
185kr

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

Main courses

Local beef from Järinge farm with variation of celeriac, mushrooms and smoked onions
285kr

Halibut & baked scallop mousseline served with pickled & roasted pumpkin and sauce of red wine with flavors of shellfish
315kr

Our homemade sausage on veal from Järinge farm served with swede, apple and truffle
265kr

Salt baked beetroot served with cherries, porcini mushrooms and smoked chestnuts
235kr

Sweets

Hot cloudberries with vanilla ice cream, tonka caramel and honey crisp
115kr

Homemade donut with parfait & curd on autumn raspberries
115kr

Chocolate truffle
35kr

In case of allergies contact staff, thanks!