

Båthuset

Seasons four flavors

Carpaccio on beef with smoked juniper mayo and caramelized hazel nuts

Paired beverage: Vinos de Madrid, Bodega Marañones Picarana

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: Williamette Valley, Oregon, Chateau Bianca, 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

Chateau Béthanie, Crémant du Jura
Brut
95kr/glass

Champagne, Delamotte Brut
125kr/glass

White wine

Armin Huber, Hasel Grüner Veltliner
100kr/glass

Vinos de Madrid, Bodega Marañones
Picarana
125kr/glass

Alain Mathias, Chablis
145kr/glass

Red wine

Domaine de 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

Carpaccio on beef with smoked juniper mayo 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

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

Baked chocolate with nougat and sea buckthorn sorbet
115kr

Chocolate truffle
35kr

In case of allergies contact staff, thanks!