

Båthuset

Seasons four flavors

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

Paired beverage: Vinos de Madrid,
Bodega Marañones Picarana

Foamed pumpkin with pickled
pumpkin and scallop

Paired beverage: Train station
brewery, WHEAT THE FCK!?

Pike-perch baked in browned
butter served with Jerusalem
artichoke, apple and mussel
broth

Paired wine: Torres Vedras, Vale da
Capucha Arinto

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

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 served with smoked egg, crispy capers, beetroot and pickled onion
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 veal from Järinge farm with variation of onion, parsley mayo and baked parsley root
285kr

Pike-perch baked in browned butter served with Jerusalem artichoke, apple and creamy mussel broth
315kr

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

Foamed pumpkin with sour cauliflower, tryffel, fried blackrot & horseradish
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!