THE ARCHIPELAGO PANTRY

Brunch

To start with

Local beef tartare 155/275
Beef from Skärgårdsslakteriet, local archipelago butchery, with Västerbotten cheese cream, pickled shallot, horseradish and tuile. Full portion served with fries.

Crayfish skagen on rye bread from our own bakery 175/245
Whitefish roe & dill oil

Butter-fried oyster mushrooms 165/275
Crème double, thyme and shallot vinaigrette on levain bread

Clay pot herring 135
Matjes herring, diced egg, potatoes and browned butter

Cured salmon 145
Mustard-dill sauce

Egg & soup

Egg Royal 135
Soured cream, whitefish roe, red onion & chives

Egg Florentine 135
Hollandaise and spinach

Artichoke soup 155
From our Kitchen Garden. Jerusalem Artichoke chips, smoked venison flakes and truffle oil.

From the kitchen

Siggesta venison sausage 245
Potato purée, red cabbage & green-pepper sauce

Steak sandwich 295
Flank steak, fries and tarragon mayonnaise

Fish and chips 295
Curry remoulade

BLT chicken 225
Curry remoulade and fries

Fish stew 295

Meatballs 255
Potato, cream sauce and lingonberries

Autumn salad 289
Root vegetables, chanterelles & Västerbotten cheese

Fries & potatoes 75

Fries with herb salt
Tarragon mayonnaise and chives

Truffle and parmesan fries
Parsley and coarsely ground black pepper

Roasted root vegetables

Love potatoes
Tossed in butter, dill and salt

Fresh on the side 75

Fennel and apple
Lemon and dill

Soured cucumber and radish
Caraway and smetana

Kale salad
Apple-cider vinaigrette

Roasted beetroot
Lemon vinaigrette, chèvre and pumpkin seeds

For the little ones

Pancakes 110
Cream and Siggesta jam

Meatballs 125
Potato, cream sauce and lingonberries

Fish and chips 125

Something sweet

Seasonal berry pie with vanilla custard 125

Crème brûlée 125

Chocolate mousse 155
With crispy Jerusalem artichoke, browned butter caramel sauce and lightly sugared currants

A bag of sweets 55

Pastry of the day from Siggesta Bakery

BRUNCH À LA CARTE | SATURDAY & SUNDAY | 11:00 - 15:00

siggesta gård
VÄRMDÖ