THE ARCHIPELAGO PANTRY

Brunch

To start with

Beef tartare of the month 155/275
Soy mayonnaise, toasted rye bread, pickled ginger, fried Jerusalem artichoke, gochujang oil, grated aged cheese.

Cured salmon 145
Mustard-dill sauce

Egg & soup

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

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

Fresh on the side 75

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