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**Kopparkitteln, ”The Copper Kettle”, is a family-owned restaurant in the heart of the oldest town in Sweden. With watchwords such as quality, hospitality and tradition we offer our guests an extraordinary food and beverage experience in a fusion of Swedish gastronomy and classical cookery from the Mediterranean. Our primary goal is to make our guests satisfied in all aspects of the meal. The beautiful view over lake Mälaren and our genuin hospitality makes Kopparkitteln a natural place to visit during a day-tour to Sigtuna.**

**Welcome to Kopparkitteln in Sigtuna!**

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**History**

***The name Kopparkitteln (the Copper Kettle) comes from the old housing association called Koppardosan (The Copper Box). It all started with the town alderman Carl-Gustav Björkman, who built a two-storey building to set up a shop. The property was later bought up and a pharmacy was set up in the premises.***

***Due to poor profitability in the contemporary small-town pharmacies (Sigtuna had only 300 inhabitants at this time), a so called ”Stadskällare” was established in the cellar, which is a nickname for the most exclusive tavern in town. The pharmacy was moved in the mid-1800s, while the tavern remained with Arvid Granström as a new restaurateur. In 1918, the whole inclosure was bought by Olof Palme (uncle of our late Prime Minister Olof Palme). Olof Palme (Sr.) died in the Finnish Winter War and left his widow behind with five children and the whole property. When the widow Palme sold the property, a confectionary was established in the building. In 1939, the whole building burned down in a landscaped arson. The tenant of the confecionary, director Schwieler, was later sentenced to a long imprisonment for arson toghether with his wife.***

***The property was later renovated and the confecionary continued until the 1970s, and is said to have been our king His Royal Majesty Carl-Gustav Bernadotte’s favourite whereabout during his years at SSHL, the royal boarding school in Sigtuna. Since the 1980s, a restaurant has been runned in the building.***

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**Something small? Toast Skagen + Glass of Prosecco 219 kr**

**Something bigger? Biff Mediteran + glass of wine 279 kr**

**Biggest? Three courses á la Kopparkitteln 439 kr**

Starters

**Toast Skagen**

*Classic Skagen-toast topped with roe …………………………………………………………….* 119 kr

**Marinated Salmon**

*Served with mustard sauce, bread and butter ……….………………………….................* 129 kr

Meat

**Biff Mediteran**

*Homemade hamburger with ajvar relish, chive créme, red onions and red-wine gravy. Served with pommes chateau and garlic bread ……………………………………………...* 199 kr

**Filet of chicken**

*Served with butter-tossed vegetables, pepe agrodolce and pommes chateau ……..* 239 kr

**Black & White**

*Tenderloin with trufflesauce and medallion of pork with bearnieasauce, served with fried aspargus and french fries …………………………………………………………..…..…….* 279 kr

**Nick’s Pepper Steak**

*Chateaubriand with Nick’s secret peppersauce topped with tomato provençal, bacon-wrapped haricot verts and pommes chateau …………………………………………………* 339 kr

**Tre courses à la Kopparkitteln**

**Without wine-package 439 kr With wine-package 659 kr**

*Starter:* Toast Skagen

*Wine:* Pergolino Veneto Bianco Garganega, Italy

*Main course:* Black & White *alt.* Pikeperch

*Wine:* Trapiche Oak Cask Malbec, Argentina *alt.* Cono Sur Chardonnay, Chile

*Dessert:* Chocolate truffle

*Wine:*  Vecchioflorio Marsala, Sicily

***Garlic bread 39 kr ° Extra green-salad 39 kr***

***Butter-tossed vegetables 49 kr***

**Two-course meal package**

***Starter***

Toast Skagen

***Main Course***

Medallions of pork served with butter-tossed mushrooms, bearnaisesauce of the house and red-wine gravy. Served with french fries.

**349 kr**

***- Main course only 249 kr -***

Fish

**Pikeperch of the Copper Kettle**

*Pikeperch with butter-tossed tomatoes, mushrooms and thyme.*

*Served with early potatoes ……………………………………………………………….…………* 279 kr

Vegetarian

**Vegetarian plate**

*Gratinated vegetables on a plate with pommes chateau, tomato provencal and aspargus topped with aged italian parmegianno ………………………………………………….….…* 189 kr

**Greek farmers salad**

*Lettuce with tomatoes, cucumber, sheep’s cheese and red peppers topped with red onionrings, kalamataolives och the vinaigrette of the house.*

*Served with roasted bread and butter.………………………………………………………….* 189 kr

Desserts

 **Raspberry sorbet**

*Served with raspberry coulis, fresh raspberrys and lemon balm ……….……………..* 59 kr

**Truffles**

*Home-made chocolate truffle, weekly var***........................................** 29 kr /each

***Childrens Menu – 99 kr***

*- Grilled sausage with ketchup and fries -*

*- Pork-chop with fries and bearnaissauce -*

*Incl. Soft drink*

Red wine **House wine ° Red, White, Rose ° 89 kr / 349 kr** *Glass / Bottle*

**Suri d’Asti DOCG Piemonte, Italy**

*Grape: Barbera* …………………………………………………………………..………………..... 439 kr

**Plan B! Frankland River, West Australia**

*Grape: Shiraz ………………………………………………………………………………………….* 499 kr

**Máximo Vino de Ia Tierra de Castillia, Kastillien-León, Spanien**

*Grape: Temperanillo……………*.................................................................... 89 kr / 349 kr

**Trapiche Oak Cask Mendoza, Argentina**

*Grape: Malbec …………………………………………………………………………….* 105 kr / 399 kr

**Torre del Falasco Valpolicella Ripasso Veneto, Italien**

*Grape: Corvina 70%, Rondinella 30%………………………………………………………….* 489 kr

**Conte Matarocce (EKO) Sicilien, Italien**

*Grape: Nero d’Avola………………………………………….…………………………….………..* 369 kr

White wine

**Notre Dame de Couisgnac Côte du Rhône Blanc Eko**

*Grape: Grenache blanc 45%, Clairette 30%, Marsanne 25%………………………..* 429 kr

**Avelada VR Minho, Portugal**

*Grape: Alvarinho……………………………………………………………………………………* 349 kr

**Jules Lebégue Blanc AOP Bordeaux, Frankrike**

*Grape: Sauvignon Blanc 80%, Sémillon 20%………………………………………….…* 355 kr

**Tahbilk the Tower Nagambie Lakes Victoria, Australien**

*Grape: Chardonnay……………………………………………………………………*………… 379 kr

**Cono Sur Single Vineyard, Södra Chile**

*Grape: Chardonnay………………………………………………………………………..* 109 kr / 439 kr

**Roero DOCG Piemonte, Italien**

*Grape: Arnais……………………………………………………………………………*………….. 549 kr

*House wine Red, White & Rosé*

 *- -*

*Glass 89 kr - 1/1 349*

*Non-Alcoholic Wine Red & White 59 kr / 259 kr*

Mousserande Dessertvin

**Prosecco ECO Treviso… 99 kr / 429 kr Vecchioflorio Marsala…… 75 kr**

**Champagne ………………… Fråga oss! Vintry´s Fine Madeira…… 75 kr**

Tap Beer 0,4 L

Non-Alcoholic

Melleruds Utmärkta Pilsner………. 69 kr

A Ship Full Of IPA ………............ 75 kr

Sleepy Bulldog Pale Ale …….……. 75 kr

Norrlands Guld …………….….……. 59 kr

Bottled beer

Mariestad Export 50 cl……............. 69 kr

Sigtuna Organic Ale 33cl …..………. 75 kr

Mariestads Continetal 4,2% ………… 59 kr

Wisby Weisse 50cl ……………......... 79 kr

Heineken 33cl ………….………………. 65 kr

Krusovice Imperial Lager 33cl……… 65 kr

Paulaner Müncher Hell 50cl ……..… 69 kr

Birra Moretti Lager 66cl ……………… 85 kr

Cider

Briska Pomegranate …………………….. 65 kr

Briska Pear ………………….…………….. 65 kr

Briska Strawberry/Rhubarb……………. 65 kr

Rum

Bacardi Bianco ………………………. 22 kr / cl

Plantation Grand Reserve ………… 25 kr / cl

Plantation XO 13yo …..……………. 32 kr / cl

Typical Swedish

Skåne Aqvavit ………………………... 22 kr / cl

Hallands Fläder ………………………. 22 kr / cl

Carlshamns Flagg Punsch …………. 22 kr / cl

Loka Sparkling Water………... 35 kr

Coca-Cola/Fanta/Sprite ……... 35 kr

Mariestad Non-Alc ……………. 39 kr

Gotlands Easy Rider IPA….… 39 kr

Whisky

Kilbeggan Blended …………. 22 kr / cl

Macallan 12yo ………………… 32 kr / cl

Famous Grouse ………………. 22 kr / cl

Laphroaig 10yo ……………….. 32 kr / cl

Jim Beam Bourbon…………… 22 kr /cl

Highland Park 12yo…………… 32 kr /cl

Calvados

Daron Fine Calvados…………… 20 kr /cl

Daron XO………………………….. 28 kr / cl Chateau de Breuil VSOP……… 22 kr /cl

Chateau de Breuil 15yo…………. 28 kr /cl

Chateau de Breuil Chocolate…. 28 kr/cl

Cognac & Armagnac

Pierre Fernand……………………… 22 kr /cl

Grönstedst Monopole……………. 22 kr /cl

Courvoiusier…………………………. 28 kr /cl

***This list of beverages is the basis of our assortment. The list varies every week, please ask our waiters to see what we have today***