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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** **269 kr**

**Something bigger?** **Biff Mediteran + glass of wine** **349 kr**

**Biggest?**  **Three courses à la Kopparkitteln** **529 kr**

Starters

**Toast Skagen**

*Classic Skagen-toast topped with roe ……………..………………………………………….* 145 kr

**Marinated Salmon**

*Served with mustard sauce, bread and butter ……….……………………...................* 165 kr

Meat

**Biff Mediteran**

*Homemade hamburger with ajvar relish, chive créme, red onions and red-wine gravy. Served with pommes chateau and garlic bread ………………………...………………...* 245 kr

**Filet of chicken**

*Served with butter-tossed vegetables, pepe agrodolce and pommes chateau …..* 265 kr

**Filet Mignon Black & White**

*Tenderloin with trufflesauce and medallion of pork with bearnieasauce, served with fried aspargus and french fries ………………………………………………………..…..…….* 295 kr

 *Only tenderloin 335 kr*

 *Only pork 265 kr*

**Nick’s Pepper Steak**

*Chateaubriand with Nick’s secret peppersauce topped with tomato provençal, bacon-wrapped haricot verts and pommes chateau ……………………………………………..* 375 kr

***Garlic bread 45 kr ° Extra green-salad 55 kr***

***Butter-tossed vegetables 65 kr***

**Three courses à la Kopparkitteln**

**Without wine-package 529 kr** **With wine-package 779 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 brownie

*Wine:*  Vintrys Fine Madeira

**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.

**399 kr**

***- Main course only 269 kr -***

Fish

**Pikeperch of the Copper Kettle**

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

*Served with early potatoes …………………………………………………………….…………* 289 kr

Vegetarian

**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.………………………………………………………….* 199 kr

Desserts

 **Chocolate Brownie** *vegan*

 Served with vanilla ice cream, whipped cream and berries of the season ……….. 99 kr

**Ice cream & Sorbet**

*Raspberry sorbet, vanilla/blueberry icecream, whipped cream, berries…………...* 109 kr

**Truffles**

*Home-made chocolate truffle, weekly var***.................................................** 39 kr /each

**Childrens Ice Cream**

Vanilla Ice Cream with chocolate sauce and sprinkles ………………………….…… 59 kr

***Childrens Menu – 129 kr***

 *Alt 1. Hamburger with bread and French fries*

*Alt 2. Grilled sausage with ketchup and fries*

*Alt 3. Pork-chop with fries and bearnaissauce*

*Incl. Soft drink*

**House wine ° Red, White, Rose ° 125 kr / 465 kr**

Red wine *Glass / Bottle*

**Pasqua Organic, Sicily, Italy Eco**

*Grape: Nero d’Avola 80 % / Shiraz 20%* ………………………………………………..... 475 kr

**Jules LeBégue, Bordeaux, France Eco**

*Grape: Merlot …………………………………………………………………………………………. 525* kr

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

*Grape: Temperanillo……………*................................................................ 125 kr / 465 kr

**Trapiche Oak Cask Mendoza, Argentina**

*Grape: Malbec ……………………………………………………………………………* 145 kr / 545 kr

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

*Grape: Corvina 70%, Rondinella 30%………………………………………………………. 69*5 kr

White wine

**Pergolino Bianco, Veneto, Italy**

*Grape: Garganega, Trebbiano, Chardonnay…………………………………….* 125 kr / 465 kr

**Domaine Roc Blanc, Loire, France**

*Grape: Sauvignon Blanc…..………………………………………………………………………* 525 kr

**Occaviana, Castilla La Mancha, Spanien Eco**

*Grape: Chardonnay…………………………………………………………………………………* 485 kr

**Cono Sur Single Vineyard, Södra Chile**

*Grape: Chardonnay……………………………………………………………………..* 145 kr / 565 kr

**Roero DOCG Piemonte, Italie**

*Grape: Arnais……………………………………………………………………………*………….. 695 kr

*House wine Red, White & Rosé*

 *- -*

*Glass 125 kr - 1/1 465 kr*

*Non-Alcoholic Wine Red & White 89 kr / 339 kr*

Mousserande Dessertvin

**Prosecco ECO Treviso… 129 kr / 489 kr**

**Champagne ………………… Ask us!** **Vintry´s Fine Madeira…… 99 kr**

Tap beer 0,4 L

Melleruds Utmärkta Pilsner………. 89 kr

A Ship Full Of IPA ………............ 99 kr

Sleepy Bulldog Pale Ale …….……. 99 kr

Norrlands Guld …………….….……. 79 kr

Bottled beer

Mariestad Export 50 cl……............. 89 kr

Mariestad Continental 4,2%........... 65 kr

Wisby Weisse 50cl ……………......... 99 kr

Heineken 33cl ………….………………. 69 kr

Krusovice Imperial Lager 33cl……… 69 kr

Paulaner Müncher Hell 50cl ……..… 99 kr

Cider

Briska Elderflower …………………….. 69 kr Briska Pear ………………….…………….. 69 kr

Briska Strawberry/Rhubarb……………. 69 kr Briska Raspberry/Currant………………..69 kr

Briska Demi Sec Riesling/Peach …….. 69 kr

Rum

Bacardi Bianco ………………………. 25 kr / cl Plantation Grand Reserve ………… 30 kr / cl

Plantation XO 13yo …..……………. 35 kr / cl

Typical Swedish

Skåne Aqvavit ………………………... 25 kr / cl Hallands Fläder ………………. 25 kr / cl

Carlshamns Flagg Punsch …………. 25 kr / cl

Non Alc

Loka Sparkling Water………... 39 kr Coca-Cola/Fanta/Sprite ……... 39 kr

Mariestad Non-Alc ……………. 49 kr Gotlands Easy Rider IPA….… 49 kr

Whisky

Kilbeggan Blended …………. 25 kr / cl Macallan 12yo ………………… 35 kr / cl

Famous Grouse ………………. 25 kr / cl Laphroaig 10yo ……………….. 35 kr / cl

Jim Beam Bourbon…………… 25 kr /cl Highland Park 12yo…………… 35 kr /cl

Calvados

Daron Fine Calvados…………… 25 kr /cl Daron XO………………………….. 30 kr / cl

Chateau de Breuil VSOP……… 25 kr /cl Chateau de Breuil 15yo…………. 30 kr /cl

Chateau de Breuil Chocolate…. 30 kr/cl

Cognac & Armagnac

Pierre Fernand……………………… 25 kr /cl Courvoiusier…………………. 35 kr /cl

Grönstedst Monopole……………. 25 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***