

MENU



EVENING MENU | BOCKHOLMEN HAV & RESTAURANG | SPRING & SUMMER 2017

MAINS

ARCTIC CHAR 275

WITH SMOKED RAINBOW TROUT ROE, POMEGRANATE,
BAKED LEEK AND EMULSION OF CRESS

FILLET OF COD 295

WITH LIGHTLY SMOKED LANGOUSTINE, JERUSALEM ARTICHOKE, SPINACH AND
BUTTERED LOBSTER BROTH

VARIATION OF SWEDISH LAMB 315

WITH RAMSON BEARNAISE, WHITE AND GREEN ASPARAGUS,
LAMB GRAVY AND GRATED PECORINO

FLANK STEAK 295

WITH SMOKED ONION BUTTER, SALT BAKED TOMATO, BEEF MARROW JUS,
GRILLED ONION AND POTATO TERRINE

CONFIT OF ASPARAGUS 245

WITH HAZELNUT, GOAT CHEESE, EMULSION OF CRESS
AND A GARDEN SALAD WITH SUMMER VEGETABLES

STARTERS

SEARED SCALLOPS 185

WITH BUTTERED FENNEL, TROUT ROE AND ROASTED ALMOND

BLEAK ROE 180

WITH WHIPPED SOURED CREAM, CRISPY KAVRING, POTATO SPRINKLES AND
PICKLED SHALLOT

VEAL TARTAR 180

WITH VARIETY OF ARTICHOKE, PARMESAN MAYONNAISE,
MUSTARD VINEGRETTE AND WATERCRESS

BAKED ORGANIC EGG 145

WITH NETTLE, CUCUMBER AND VÄSTERBOTTENS BRIOCHE

SWEETS

CRÈME BRÛLÉE 85

WITH LEMON AND SORREL SORBET

BOCKHOLMENS CREAM CAKE 95

WITH STRAWBERRY ICE CREAM, PRESERVED RHUBARB, VANILLA CREAM,
ALMOND CRISP AND SPONGE CAKE

VARIATION OF CHOCOLATE 105

WITH BLACKCURRANT SORBET, SOUR CREAM SABYON
AND COFFEE MERINGUE

THREE DIFFERENT CHEESE 125

ICE CREAM OR SORBET 35

CHOCOLATE TRUFFLE 35