

BRUNCH

WEEKENDS AT BOCKHOLMEN - SPRING & SUMMER 2017



299:-/PERSON
95:- FOR KIDS UNDER 12 YEARS



FROM THE SEA

MATJES HERRING

WITH CHIVES AND BRAISED BUTTER

COLD SMOKED SALMON MIXTURE

WITH HORSERADISH AND DILL

COLD WATER PRAWNS

WARM SMOKED SALMON



FROM THE GRILL

SMOKEY PORK BELLY

WITH ONIONS

HERB BAKED PRIME RIB

GRILLED "VÄSTERBOTTEN" SALSICCIA

LUKEWARM GREEN ASPARAGUS

WITH GOAT CHEESE AND HONEY



SAUCES & DIP

MOJO ROJO MAYONNAISE

AIOLI

HUMMUS

TZATZIKI

BBQ SAUCE



SALAD, GREENS & POTATO

FARMER SALAD

WITH FETA CHEESE AND OLIVES

ROASTED ROOT VEGETABLES

WITH GREMOLATA AND SUNFLOWER SEEDS

DRIED PLUM TOMATOES

WITH OREGANO AND SEA SALT

CRISP GREEN SALAD

ROASTED MUSHROOMS

WITH SUMMER KALE

ROASTED NEW POTATO

WITH HERBS AND GARLIC

DILL BOILED NEW POTATO



CHEESE, SWEETS & PASTRIES

ASSORTED CHEESE

WITH APRICOT MARMALADE AND CRACKERS

CRUMB PIE

WITH RHUBARB AND VANILLA CREAM

PANNACOTTA

WITH CARIBBEAN FRUITS AND CHILI

RAW STIRRED SUMMER BERRIES

WITH CHOCOLATE MOUSSE

BROWNIES

ASSORTED COOKIES

Bockholmen
HAV & RESTAURANG