

# THE ORANGERY

OUR CHAMBRE SEPARÉE BY THE WATER | SPRING & SUMMER 2017

DOWN BY THE WATER HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY ORANGERY. HERE WE HOST SPECIAL ARRANGEMENTS ALL SUMMER LONG FOR PARTIES OF UP TO 30 PEOPLE. THE MINIMUM CHARGE IS 15 THREE COURSE MENUS.

ALL FOOD IS SERVED FAMILY STYLE - FOR EVERYONE TO SHARE - ON LARGE TRAYS AND IN BOWLS. WE REQUIRE YOUR PRE-ORDER OF AN UNITARY THREE COURSE MENU AT LEAST 1 WEEK PRIOR TO YOUR VISIT.

## STARTERS

### S.O.S

Pickled herring, matjes herring, mustard herring and crayfish herring, Served with braised butter, aged cheese, new potato, sour cream, minced onions and chives  
195:-/person

OMNIPOLLO LEON 75CL (ALE MADE WITH CHAMPAGNE YEAST) 160:-  
MINI SCHNAPPS 110:-

### FISH ROE

Bleak roe - Trout roe - Whitefish roe, Served with toast, malt bread, lemon, onion, smoked sour cream and crème fraîche  
255:-/person

NV PERRIER-JOUËT GRAND BRUT (MAGNUM) CHAMPAGNE, FR 1570:-  
NV DELAMOTTE BRUT (MAGNUM) CHAMPAGNE, FR 1615:-

### BUTCHER'S PLANK

Prosciutto, truffle salami and veal tartare with goat cheese, Cantal entre-deux, parmesan crème, pickled vegetables, semi-dried tomato and grilled leaven bread  
235:-/person

2014 EINS, ZWEI, DRY RIESLING TROCKEN (MAGNUM) JOSEF LEITZ, RHEINGAU, DE 890:-  
2013 BRANCAIA TRE (MAGNUM) TOSCANA, IT 910:-



**CANCELLATION POLICY**  
PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE AT LEAST SEVEN DAYS PRIOR TO THE EVENT TO AVOID BILLING. IF CANCELLATION OCCURS AFTER THIS WE WILL CHARGE 500 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.

## HUVUDRÄTTER

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### BBQ FESTIVAL - BEEF & PORK

Grilled flank steak, low tempered tenderloin, pork sausage and lightly smoked & grilled pork collar, served with seasonal greens, sauerkraut, oven baked potato, cider-mustard mayonnaise, bordelaise sauce, truffle butter and dried tomato  
415:-/person

2013 VENTA LAS VACAS (MAGNUM) RIBERA DEL DUERO, SP 1495:-  
2012 BAIGORRI CRIANZA (MAGNUM) RIOJA, SP 1185:-

### FISHERMAN

Buttery back of cod, spiced and blackened salmon, lightly smoked langoustine, moules crème marinère, served with seasonal vegetables, buttered ramson sauce, marinated root vegetables, dill mayonnaise, lemon and rural french fries  
455:-/person

2014 OLIVIER LEFLAIVE, LES SETILLES (MAGNUM) BOURGOGNE, FR 1595:-  
2014 EINS, ZWEI, DRY RIESLING TROCKEN (MAGNUM) JOSEF LEITZ, RHEINGAU, DE 890:-

### SHELLFISH PLATEAU

A half Canadian lobster, smoked shrimps, arctic oceanic prawns, king crab, oysters and moules crème marinère, served with aioli, chili mayonnaise, mignonette, rouille, lemon, leaven bread and toast  
445:-/person

NV PERRIER-JOUËT GRAND BRUT (MAGNUM) CHAMPAGNE, FR 1570:-  
NV DELAMOTTE BRUT (MAGNUM) CHAMPAGNE, FR 1615:-

## DESSERT

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**UNASSEMBLED CREAM CAKE**.....125  
with strawberry ice cream, rhubarb compote, vanilla cream, almond crisp and sponge cake

SARACCO MOSCATO D'ASTI, PIEMONTE, IT 80:-/GL

**BAKED CHOCOLATE**.....125  
with nougat crème, preserved berries and hazelnut nougatine

MAURY EXPRESSIONS, MAS DE LAVAIL, LANGUEDOC, FR 80:-/GL

**LUKEWARM RHUBARB PIE**.....115  
with crumbs and vanilla sauce

RIESLANER BEERENAUSSLESE, JOHANNES GEIL, DE 80:-/GL

**ASSORTED CHEESE**.....150  
with accompaniments

GUIMARAENS VINTAGE PORT 1998 100:-/GL