

# MENU



EVENING MENU | BOCKHOLMEN HAV & RESTAURANG | LATE SUMMER 2017

## MAINS

**FILLET OF COD** ..... 295  
WITH GARLIC & PARSLEY COOKED COCKLES, BUTTERED LANGOUSTINE SAUCE,  
BAKED MANGOLD AND NEW POTATO

**BLACKENED TUNA** ..... 265  
WITH OYSTER VINAIGRETTE, GRILLED POINT CABBAGE AND A GARDEN SALAD  
WITH SUMMER VEGETABLES

**GRILLED ENTRECÔTE** ..... 325  
WITH SMOKED ONION BUTTER, SAUCE BORDELAISE, VIKEN TOMATOES, SALTED  
NEW POTATOES AND A POTATO & SMETANA CRÈME WITH LEMON

**VARIETY OF VEAL** ..... 295  
CONFIT OF VEAL BRISKET AND DEEP FRIED SWEETBREADS WITH PUMPKIN  
PURÉE, PICKLED BUTTERNUT PUMPKIN, BEANS AND TRUFFLE GRAVY

**SUMMER CABBAGE WITH DEEP FRIED BRIE DE MEUX** ..... 225  
CRISPY, SWEET AND OVEN BAKED VARIETY OF CABBAGE WITH FRIED BLUE  
CHEESE, ROASTED ALMONDS AND AN EMULSION OF CIDER AND MUSTARD

## STARTERS

**BLACKENED & CURED RAINBOW TROUT** ..... 175  
WITH AN EMULSION OF DILL & VINEGAR, NEW POTATOES IN BRAISED ONION  
BUTTER, CRISPY POTATO, YELLOW TOMATO AND SMOKED SOUR CREAM

**BLEAK ROE - BOCKHOLMEN STYLE** ..... 185  
WITH WHIPPED ACIDIFIED CREAM, PICKLED SHALLOTS, CRISPY KAVRING AND  
CRISP POTATO

**STEAK TARTARE** ..... 185  
OF COARSE GROUND TOPSIDE, WITH GRATED FOIE GRAS, GOOSEBERRY IN TWO  
WAYS AND BUTTER FRIED VÄSTERBOTTEN BRIOCHE

**BAKED GOAT CHEESE TERRINE** ..... 145  
WITH PRESERVED PRIMEUR BEETS, YELLOW BEET CHIPS AND A HONEY AND  
HAZELNUT CAKE

## SWEETS

**CRÈME BRÛLÉE** ..... 85  
WITH LEMON SORBET

**SUMMER APPLES** ..... 105  
WITH DULCE DE LECCE ICE CREAM, MARSHMALLOWS AND CRISP MACAROON

**VARIETY OF CHOCOLATE** ..... 105  
WITH BLACKCURRANT, SOUR CREAM AND COFFEE

**ASSORTED FRENCH CHEESE** ..... 135

**ICE CREAM OR SORBET** ..... 35

**CHOCOLATE TRUFFLE** ..... 35