

THREE COURSE LUNCH | BOCKHOLMEN HAV & RESTAURANG | LATE 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.



STARTER

BLEAK ROE BOCKHOLMEN STYLE

WITH TANGY WHIPPED CREAM, CRISPY DILL CHIPS AND PICKLED SHALLOTS

MAIN COURSE

FILLET OF COD

WITH GARLIC & PARSLEY COOKED COCKLES, BUTTERED LANGOUSTINE SAUCE,

BAKED MANGOLD AND NEW POTATO

ALT.

GRILLED ENTRECÔTE

WITH SMOKED ONION BUTTER, SAUCE BORDELAISE, VIKEN TOMATOES, SALTED NEW POTATOES AND A POTATO & SMETANA CRÈME WITH LEMON

DESSERT

CRÈME BRÛLÉE



CANCELLATIONPOLICY

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