

LARGE PARTIES



THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | LATE SUMMER 2017

MENU ONE

655:-/PERSON

BLEAK ROE - BOCKHOLMEN STYLE

with whipped acidified cream, pickled shallots, crispy kavring and crisp potato

2015 CHABLIS SAINT CLAIRE VIELLES VIGNES, J-M BROCARD, BOURGOGNE 615:-
NV PERRIER-JOUËT GRAND BRUT, CHAMPAGNE 795:-



GRILLED ENTRECÔTE

with smoked onion butter, sauce bordelaise, viken tomatoes, salted new potatoes and a potato & smetana cream with lemon

2015 CRUDO SHIRAZ, LUKE LAMBERT, YARRA VALLEY 615:-
2011 RASTEAU, DOMAINE DE BEAURENARD, RHÔNE 650:-



VARIETY OF CHOCOLATE

with blackcurrant, sour cream and coffee

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

MENU TWO

605:-/PERSON

BLACKENED & CURED RAINBOW TROUT

with an emulsion of dill & vinegar, new potatoes in braised onion, crispy potato, yellow tomato and smoked sour cream

2015 BIRGIT EICHINGER CHARDONNAY, GAISBERG KAMPTAL 640:-
2014 CHATEAU FUISSÉ, TÊTE DE CRU, BOURGOGNE 650:-



VARIETY OF VEAL

confit of veal brisket and deep fried sweetbreads with pumpkin pu, pickled butternut pumpkin, beans and truffle gravy

2014 SEGHEISIO ZINFANDEL, SONOMA COUNTY, CALIFORNIA 615:-
2014 ALTAMIMBRE, BODEGAS PINGÓN, RIBERA DEL DUERO 710:-



SUMMER APPLES

with 'dulce de leche' ice-cream, marshmallows and crisp macaroon

DOMAINE WACHAU BEERENAUSELE 80:-/GL

MENU THREE

585:-/PERSON

STEAK TARTAR

on course ground topside with grated foie gras, gooseberry in two ways and fried Västerbotten brioche

2012 3 DE VALANDRAUD, DOMAINE THUNEVIN, ST. EMILION GRAND CRU, BORDEAUX 875:-
2011 CÔTE-RÔTIE AMÉTHYSTE, DOMAINE LEVET, RHÔNE 860:-



FILLET OF COD

with garlic & parsley cooked cockles, buttered langoustine sauce, baked mangold and new potato

2013 NOSTALGIA ALVARINHO, LUA CHEIA, VINHO VERDE, PORTUGAL 590:-
2015 BIRGIT EICHINGER CHARDONNAY GAISBERG, KAMPTAL, AUSTRIA 640:-



CRÈME BRÛLÉE

with lemon sorbet

2014 CHATEAU TIRECUL LA GRAVIÈRE 'LES PINS', MONBAZILLAC 80:-/GL

MENU FOUR

475:-/PERSON

BAKED GOAT CHEESE TERRINE

with preserved primeur beets, yellow beet chips and a honey and hazelnut cake

2015 SANCERRE LE COLOMBIER, DOMAINE ROGER CHAMPAGNE, LOIRE 580:-
2016 DOMAINE HOUCHEART, FAMILLE QUIOT, CÔTES DE PROVENCE 430:-



SUMMER CABBAGE WITH DEEP FRIED BRIE DE MEAUX

crispy, sweet and oven baked variety of cabbage with fried blue cheese, roasted almonds and an emulsion of cider and mustard

2014 CENTRAL COAST PINOT NOIR, CALERA, CALIFORNIA 690:-
2012 3 DE VALANDRAUD, DOMAINE THUNEVIN, ST. EMILION GRAND CRU, BORDEAUX 875:-



DESSERT

Thank you for having the same dessert

CANCELLATION POLICY

PRICES ARE INCL. VAT. CANCELLATION OF EVENT MUST BE MADE AT LEAST SEVEN DAYS PRIOR TO 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.