

# THE ORANGERY

OUR CHAMBRE SEPARÉE DOWN BY THE WATER | AUTUMN & WINTER 2017

DOWN BY THE WATER HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY ORANGERY.  
HERE WE HOST SPECIAL ARRANGEMENTS FOR PARTIES OF UP TO 20 PEOPLE DURING THE COLDER MONTHS.  
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

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### DELICACIES OF THE SEA

195:-/person

Bleak roe with sour cream, blackened onion and potato crisp  
Cured rainbow trout with avruga, cauliflower and cucumber  
Seared scallop with truffle  
Toast Skagen on butter fried kavring bread

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### LITTLE PARIS

245:-/person

French sausages  
Smoked duck rilette with pickled root vegetables  
Steak tartare with truffle  
Chèvre chaud with beets  
Seared foie gras with brioche  
Onion soup with gratinated leaven bread



**CANCELLATION POLICY**  
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 500 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.

*Bockholmen*  
HAY & RESTAURANG

## MAIN COURSES

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### SHELLFISH BONANZA

415:-/person

Lobster soup with rainbow roe and cucumber  
Deep fried crab with emulsion of smoked shrimps  
Variety of shrimps with aioli  
Grilled langoustines with lemon  
Moules Marinière  
Oysters

Served with cheese pie, vinegar- & dill emulsion,  
chili mayonnaise, lemon and grilled leaven bread

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### FRENCH KITCHEN

425:-/person

Whole roasted tenderloin and over-night baked pork side, served with  
truffle seared beans, garlic butter, bearnaise and bordelaise,  
potato gratin, french fries, baked tomatoes and crisp green salad

## DESSERTS

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APPLE TARTE .....125  
with cardamom ice cream, preserved blueberries and  
calvados cream

CHOCOLATE PANNACOTTA .....115  
with berries and meringue

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## WINE BUNDLES

GOOD WINES 490:-/PERSON  
GREAT WINES 565:-/PERSON

including one glass for the starter,  
one glass with refill for your main course and  
one glass of sweet wine for the dessert.