

MENU



EVENING MENU | BOCKHOLMEN HAV & RESTAURANG | WINTER 2018

MAIN COURSES

BRAISED BEEF	325
with creamed & truffle cooked rooted parsley, root vegetable crisps, grated winter truffle, tangy rooted parsley and spruce shoots oil	
BAKED FILLET OF CHAR	285
with whey cheese sauce, lingonberry, variation of beets, pickled winter mushroom, quark and bleek roe	
CONFIT OF FLITCH	255
with smoked sausage crumbs, roasted and tangy kale,, baked apple and mustard	
FRIED DUCK BREAST	265
with creamy carrots, marsala jus, orange, soted onion and kale	
BAKED CELERIAC	225
with hazelnuts, hazelnut mayo, spinach, parmesan and sour browned butter	

STARTERS

VEAL TARTAR	175
with Jerusalem artichoke, preserved sea-buckthorn, nuts and grated foie gras	
CRAB RAVIOLI IN CRAB CONSOMMÉ	165
with crispy chicken skin, pickled chili, celery and fresh herbs	
BLEAK ROE	185
with fried winter mushroom, potato crutons, smoked sour cream and pickled onion	
JERUSALEM ARTICHOKE	165
fried, tangy and crispy with salty mushrooms, soy, Karl-Johan mushroom mayo, spelt flare and tarragon	

SWEET

CRÈME BRÛLÉE	85
PRESERVED WINTER PEAR	125
med hot chocolate foam, mint oil and classic vanilla ice-cream	
WHITE CHOCOLATE CREAM	115
with maple syrup ice-cream, malt crumble, lingonberry and salty caramel	
CHEESE PLATE	145
with quince marmelade and crisp bread	
ICE-CREAM OR SORBET	75
DARK CHOCOLATE TRUFFLE	35

Bockholmen

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