

LARGE GROUPS



THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | WINTER 2018

MENU ONE

487:-/PERSON

VEAL TARTAR

with Jerusalem artichoke, preserved sea-buckthorn, nuts and grated foie gras



BAKED FILLET OF CHAR

with whey cheese sauce, lingonberry, variation of beets, pickled winter mushroom, quark and bleek roe



CRÈME BRÛLÉE

classic

MENU TWO

567:-/PERSON

BLEAK ROE

with fried winter mushroom, potato crutons, smoked sour cream and pickled onion



BRAISED BEEF

with creamed & truffle cooked rooted parsley, root vegetable crisps, grated winter truffle, tangy rooted parsley and spruce shoots oil



PRESERVED WINTER PEAR

med hot chocolate foam, mint oil and classic vanilla ice-cream

MENU THREE

442:-/PERSON

JERUSALEM ARTICHOKE

fried, tangy and crispy with salty mushrooms, soy, Karl-Johan mushroom mayo, spelt flare and tarragon



BAKED CELERIAC

with hazelnuts, hazelnut mayo, spinach, parmesan and sour browned butter



WHITE CHOCOLATE CREAM

with maple syrup ice-cream, malt crumble, lingonberry and salty caramel

WINE PACKAGE

GOOD WINES 392:-/PERSON

BETTER WINES 452:-/PERSON

with one glass to the starter,
one glass including top up to the main course and
one glass of dessert wine

Bockholmen

HAV & RESTAURANG

CANCELLATION POLICY
PRICES ARE EXCL. 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 400 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.