

MENU



EVENING MENU | BOCKHOLMEN HAV & RESTAURANG | SPRING 2018

MAIN COURSES

STEAMED FILLET OF COD	285
with leek confit, broccoli puré, white wine sauce, leek oil and cress	
FILLET OF VEAL	345
with fried sweetbread, variation of carrot, tomato, red wine jus with dill and sweet potato aioli	
HERB AND PARMESAN FILLED CHICKEN	245
with cauliflower puré, steak onion, hazelnuts and stewed morel	
GRILLED IBERICO	275
with pearl-barbly, small white beans, chickpeas, cress and iberico jus	
BAKED CELERIAC	225
with hazelnuts, hazelnut mayo, spinach, aged parmesan and sour browned butter	

STARTERS

VEAL TARTAR	155
with toasted levaine bread, hazelnuts, oats, mushroom, spinach and foamy mustard	
WHIPPED DUCK AND CHICKEN LIVER	155
on brioche with port wine mousse, raisin, meringue and pickled steak onion	
BLEAK ROE	185
with crispy potato, foamy lemon, smoked sour cream and dill	
JERUSALEM ARTICHOKE	165
fried, tangy and crispy with salty mushrooms, soy, Karl-Johan mushroom mayo, spelt flare and tarragon	

SWEET

CRÈME BRÛLÉE	85
BLUEBERRY COMPOTE	110
with almond, spruce shoot sorbet, salty almonds and lime	
DARK CHOCOLATE CREAM	125
with sweet cherries, vanilla ice cream, pistachio and mint	
CHEESE PLATE	145
with quince marmelade and crisp bread	
ICE-CREAM OR SORBET	75
DARK CHOCOLATE TRUFFLE	35