

BREAD BASKET
HOMEBAKED BAGUETTE, CRISP BREAD, WHIPPED BUTTER AND CREAM
CHEESE WITH LIME, BLACK PEPPER AND GARLIC

BRUNCH

WEEKENDS AT BOCKHOLMEN | SPRING 2018

349:-/person

95:- for children under 12 years

COLD FROM SEA & LAND

SKAGEN CAKE

on kavring with dill and horseradish

GRAVAD LAX

with fennel seeds and mustard sauce

WARM SMOKED SALMON

on baby spinach with crispy onion and tangy cucumber

HERB & CHIVES PANNACOTTA

with black roe and cold smoked salmon

POCHED EGG

with hollandaise sauce and crispy breadcrumbs

PICKLED HERRING

with grated egg, chopped red onion & chives, browned butter and västerbotten cheese

HOT FROM STOVE & OVEN

DEEP FRIED POTATOES

with herbs

BUFFALO HOT WINGS

with BBQ dip

ROASTED CAULIFLOWER

with spinach, curry roasted nuts and browned butter

CRISPY BACON

with maple syrup

FRITTATA

with mushrooms, parmesan and grilled peppers

SCRAMBLED EGGS

with chives

FRIED SAUSAGES

spanish chorizo and swedish prinskorv

RIBS BBQ

with coriander and mint

SAUCES & DIPS

HOLLANDAISE SAUCE

HOVMÄSTAR SAUCE

BBQ SAUCE

TARRAGON AIOLI

AVOCADO YOGHURT

SALADS & GREENS

GREEN LEAVES

with dijon vinaigrette

COLORFUL BEETS

with honey, rapeseed oil and sunflower seeds

TANGY FRENCH TOMATO SALAD

with red onion, capers and champagne vinegar

ROASTED ROOT VEGETABLE

with cold pressed rapeseed oil and mustard herb

CASSOULET

on small french beans with grated tomatoes and lemon

SPICED MEDITERRANEAN VEGETABLES

with chili oil and basil

WHOLE BAKED CELERY

with yoghurt and ras el hanout

SWEET & BAKED

APPLE CRUMBLE

with vanilla sauce

LEMON TARTE

with italian meringue and strawberry cream

CHOCOLATE MOUSSE CAKE

with passionfruit and cherries

CARAMELIZED PEAR

with maple syrup and vanilla sweetened oat cream

SELECTION OF COOKIES

from our baker in Hornstull

CHEESE

CREAMY GOAT CHEESE

with fig marmalade

BRIE CAKE

with wine cooked apricots

BLUE CHEESE

with salty crackers

FRUIT & GRAPES

with lemon mellis

Bockholmen

HAV & RESTAURANG