

LARGE GROUPS



THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | MARCH - APRIL 2018

MENU ONE

545:-/PERSON

VEAL TARTAR

with toasted levaine bread, hazelnuts, oats, mushroom, spinach and foamy mustard



STEAMED FILLET OF COD

with leek confit, broccoli puré, white wine sauce, leek oil and cress



CRÈME BRÛLÉE

classic

MENU TWO

635:-/PERSON

BLEAK ROE

with crispy potato, foamy lemon, smoked sour cream and dill



FILLET OF VEAL

with fried sweetbread, variation of carrot, tomato, red wine jus with dill and sweet potato aioli



BLUEBERRY COMPOTE

with almond, spruce shoot sorbet, salty almonds and lime

MENU THREE

495:-/PERSON

FRIED, TANGY AND CRISPY JERUSALEM ARTICHOKE

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



BAKED CELERIAC

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



DARK CHOCOLATE CREAM

with sweet cherries, vanilla ice cream, pistachio and mint

WINE BUNDLES

GOOD WINES 490:-/PERSON

BETTER WINES 565:-/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 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.