

# À LA CARTE

BOCKHOLMEN HAV & RESTAURANG | MAY - JUNE 2018

## STARTER

### BLEAK ROE 195

with cold smoked cod, grated horseradish, pickled cucumber, smetana & potato crisps

### SEARED ESCALLOP 155

with nettle & cress soup, crispy parsley, egg yolk crème & cold pressed rapeseed oil

### MARINATED WHITE ASPARAGUS 175

with flamed gem salad, cream baked egg, asparagus crudité, green peas & parsley oil

### STEAK TARTAR 165

with roasted garlic aioli, garlic crisps, pickled green tomatoes & dry olives

## MAIN COURSE

### ROASTED CARROT FROM GOTLAND 225

with mojo rojo, almond, feta cheese, pickled avocado, carrot crudité & curry oil

### LAMB ROAST BEEF ROLLED IN HERBS 285

with ramson & dill velouté, turnip purée, tangy carrot, crispy potatoes & grilled rapeseed oil

### SEARED MACKEREL 255

with mild garlic purée, salad from the sea, summer tomatoes, capers & parsley oil

### GRILLED BEEF 325

with lightly smoked & fried potatoes, ox tail gravy, bearnaise sauce, baked tomato & grilled gem salad

## ALWAYS AT BOCKIS!

### STEAMED FILLET OF CHAR 265

with crushed potatoes, sour cream, green peas, broccolini, trout roe & white wine sauce

### CREAMY VEAL MEATBALLS 225

with cream sauce, potato purée, pickled cucumber & preserved currant

## SWEET

### PRESERVED RHUBARBS 110

with creamy caramel, meringue & blackcurrant sorbet

### HAZELNUT CAKE 125

with milk chocolate, mascarpone cream & flowery herb ice-cream

### CRÈME BRULÉE 85

### SMALL CUP OF CHOCOLATE 65

with hazelnut cream and raspberries

### CHOCOLATE TRUFFLE 30

### CHOCOLATE BALL 30

*Bockholmen*  
HAV & RESTAURANG