

THE ATELIER

THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | MAY - JUNE 2018

ON THE UPPER FLOOR HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY CHAMBRE SEPARÉE THE ATELIER. HERE WE HOST PARTIES OF UP TO 30 PEOPLE. THE MINIMUM AMOUNT TO BOOK THE ATELIER IS 15 PERSONS AND A RENTAL CHARGE OF 2000 KR APPLIES. IF YOU WISH TO BOOK FOR A SMALLER GROUP THE RENTAL CHARGE WOULD RISE. WE REQUIRE YOUR PRE-ORDER OF MENU ONE WEEK PRIOR TO YOUR RESERVATION DATE.

MENU ONE

625:-/PERSON

BLEAK ROE

with cold smoked cod, pickled cucumber, horseradish cream and crisps

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DRY-AGED BEEF

Grilled chuck roll with oxtail gravy, lightly baked tomato salad, classic bearnaisé sauce and french fries

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PRESERVED RHUBARB

with creamy caramel, meringue and blackcurrant sorbet

MENU THREE

495:-/PERSON

MARINATED WHITE ASPARAGUS

with grilled salad, truffle bearnaisé sauce, crispy peas and parsley oil

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BAKED CARROT

with mojo rojo, feta cheese, pickled avocado and curry oil

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CRÈME BRÛLÉE

classic

MENU TWO

575:-/PERSON

BEEF TARTARE

with roasted garlic aioli, fried capers, pickled summer tomatoes and black olives

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STEAMED FILLET OF CHAR

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

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HAZELNUT CAKE

with milk chocolate, mascarpone cream and flowery ice cream

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 TO 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 TO YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.