

THE ORANGERY

OUR CHAMBRE SEPARÉE DOWN BY THE WATER | MAY - SEPTEMBER 2018

DOWN BY THE WATER HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY ORANGERY. HERE WE HOST SPECIAL ARRANGEMENTS FOR PARTIES OF UP TO 30 PEOPLE. THE MINIMUM AMOUNT TO BOOK THE ORANGERY 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. ALL FOOD IS SERVED FAMILY STYLE - FOR EVERYONE TO SHARE - ON LARGE TRAYS AND IN BOWLS. WE REQUIRE YOUR PRE-ORDER OF AN UNITARY THREE COURSE MENU AT LEAST 1 WEEK PRIOR TO YOUR VISIT. OBSERVE THAT IF THERE'S ONLY A FEW IN THE PARTY THAT PREFERS THE VEGETARIAN DISHES WE WILL SERVE A VARIATION OF THE GREEN DISHES.

SNACKS

- Crisps with bleak roe dip, red onion and dill 65 kr
- Canapés with skagen, white fish roe and dill 55 kr/piece
- Canapés with duck liver mousse, tomato marmalade and hazelnut 55 kr/piece
- Canapés with fake caviar, smetana and chives 50 kr/piece
- Chosen charcuterie with freshly baked baguette, truffle pecorino and aioli 155 kr/piece

BREAD BASKET

ALWAYS INCLUDED



Bockholmens homemade baguette and kavring with whipped butter, olive oil and crispbread from Kalmar.

STARTERS

250 KR/PERSON



SEA & LAKE

Bleak roe with smoked and deep-fried potatoes, smetana and chives.
Grilled pulpo with basil aioli, lightly baked tomato and black olives.
Oven gratinated oysters with roasted garlic aioli and crispy parsley.
Deep-fried soft shell crab with ginger- & lime vinaigrette, pickled cucumber and coriander.



LAND & FARM

The summers beef tartare.
Oven baked asparagus with hollandaise and grilled pork belly.
Grilled sourdough bread with grated duck liver, figs and pickled onion.
Roasted rooster wing with mojo rojo, grilled salad and feta cheese.



FORREST & GARDEN

Oven baked asparagus with truffle hollandaise, dried peas and parsley oil.
Mozzarella with a variation of tomatoes, olive oil and crispy bread.
Roasted cabbage with spinach, hazelnut, parmesan and browned butter.
Nettle- & cress soup, creamed and baked egg and fake caviar on algas.



MAIN COURSES



SUMMER GRILL FROM LAND & SEA

455 KR/PERSON

FROM GRILL AND WOOD OVEN

Steak - South American Hereford. (100g /p)
Fillet of pork from Roslagen. (100g /p)
Fillet of char from Jämtland. (100g /p)
Scallop on skewer from the Artic Ocean. (1 piece /p)

SAUCES & ACCOMPANIMENTS

Bearnaise sauce, red wine jus and parsley aioli.
Pommes frites with Bockholmens spices.

SERVED WITH

Beets with feta cheese and pupmkin seeds.
Seasonal vegetables with honey and garlic.
Salad lightly baked summer tomatoes.



THE GREEN MENU

395 KR/PERSON

FROM THE GRILL AND OVEN

Grilled green and white asparagus.
Oven baked pie with västerbotten cheese and fake caviar.
Halloumi and portabello skewers.

SAUCES & ACCOMPANIMENTS

Yoghurt with avocado - hollandaise sauce - spiced aioli with chili.

FROM THE STOVE

Deep fried potato with herbs and garlic.
Spiced cooked cauliflower and broccoli with sunflower seeds and honey.

SERVED WITH

Salad on buffalo mozzarella, summer tomatoes and basil.
Green summer salad with crispy bread och crudités.



SEE OUR
SEAFOOD MENUS
ON THE NEXT PAGE!

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SEAFOOD DINNER

995 KR/PERSON
(795 KR/PERSON WITHOUT LOBSTER)



ICED SEAFOOD

Lobster ½
Cooked crab ½
Somoked and fresh shrimps (250g /p)
Oysters (2/p)

WARM SEAFOOD

Moules à la crème
Oven gratinated langoustine
Grilled scallops on skewers

SERVED WITH

Västerbotten cheese pie, buttered potatoes,
smetana and chopped summer onions

MORE ACCOMPANIMENTS

BREAD BASKET

Homebaked baguette, Bockholmens kavring,
västerbotten cheese and whipped butter

SAUCES

Mayo, chili aioli, Ionion vinaigrette and truffle aioli

SWEET ENDING

YOUR CHOICE OF CAKE



CAKES



BOCKHOLMENS SELECTION OF CAKES

95 KR/PIECE
MINIMUM 10 PIECES PER PARTY

Chocolate mousse

with preserved berries, whipped cream and passion fruit

Cream cake

with classic sponge, vanilla cream and berries

Lemon tarte

with italian meringue, strawberries and berry sauce

Summery crumble

with cinnamon apples and vanilla sauce



WINE BUNDLES

GOOD WINES 490:-/PERSON

BETTER WINES 565:-/PERSON

with one glass to the starter,
one glass with top up to the main course
ten samt ett glas dessertvin

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.