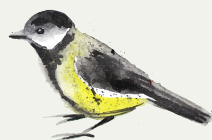


LUNCH MENU

WEEKDAYS AT BOCKHOLMEN - SUMMER 2018

STARTERS

- STEAK TARTARE** 165
WITH ROASTED GARLIC AIOLI, GARLIC CRISPS, PICKLED GREEN TOMATOES & DRY OLIVES
- RAW SPICED WHITE ASPARAGUS** 175
WITH FLAMED GEM SALAD, CREAM BAKED EGG, ASPARAGUS CRUDITÉ, GREEN PEAS & PARSLEY OIL
- BLEAK ROE** 195
WITH COLD SMOKED SALMON, GRATED HORSERADISH, PICKLED CUCUMBER, SMETANA & POTATO CRISPS



THREE COURSE MENU

BLEAK ROE
WITH COLD SMOKED SALMON, GRATED HORSERADISH, PICKLED CUCUMBER, SMETANA & POTATO CRISPS

STEAMED FILLET OF CHAR
WITH CRUSHED POTATOES, SOUR CREAM, GREEN PEAS, BROCCOLINI, TROUT ROE & WHITE WINE SAUCE

BOCKHOLMENS SMALL CHOCOLATE
WITH WHIPPED CREAM, PASSIONFRUIT & RASPBERRY

450:-

ALWAYS AT BOCKHOLMEN

BOCKIS BURGER!

ON GRILLED CHUCK STEAK WITH PICKLED BEEF TOMATO, CRISP CRUMBS, GRILLED BACON, TARRAGON AIOLI, ONION & CHEDDAR CHEESE, SERVED WITH FRENCH FRIES

195

CREAMY VEAL MEATBALLS 225
WITH CREAM SAUCE, POTATO PURÉE, PICKLED CUCUMBER & PRESERVED CURRANT

GRILLED BEEF 320
WITH FRENCH FRIES, TRUFFLE MAYONNAISE, BAKED TOMATO & BLACKENED GEM SALAD

SMOKED SALMON SALAD 245
WITH GREEN LEAVES, SEMI DRIED TOMATO, PIMENTOS, PICKLED AVOCADO, BULGUR & AVOCADO YOGHURT

GRILLED CHICKEN FILLET "WALDORF" 235
WITH GRATED CELERY, APPLE, GRAPES, CUCUMBER, WALNUTS & AIOLI

THINLY SLICED ROAST BEEF 195
ON BOCKHOLMENS KAVRING BREAD WITH HORSERADISH CRÈME, PICKLED & CRISPY ONION, CORNICHONS, ROOT VEGETABLE CRISPS & SWEET MUSTARD (TIME GARANTEE, IF YOU DON'T RECEIVE YOUR DISH WITHIN 7 MINUTES OF ORDERING IT, IT'S ON THE HOUSE)

HALLOUMI BURGER 185
WITH AVOCADO, BAKED PORTABELLO, CHILI AIOLI & TOMATO, SERVED WITH GREEN SALAD

STEAMED FILLET OF CHAR 265
WITH CRUSHED POTATOES, SOUR CREAM, GREEN PEAS, BROCCOLINI, TROUT ROE & WHITE WINE SAUCE

SIDE ORDERS

- GREEN SALAD WITH DIJON VINAIGRETTE 45
TOMATO SALAD 55
TARRAGON AIOLI 15
TRUFFLE AIOLI 25
FRENCH FRIES 35
FRENCH FRIES WITH TRUFFLE AIOLI 55

THE DAILY LUNCH

ALLWAYS 135

MONDAY
CLOSED

TUESDAY
BRAISED BRISKET
WITH HORSERADISH SAUCE, POTATO PURÉE, SWEET & TANGY CARROT

WEDNESDAY
WALLENBERGARE
WITH POTATO PURÉE, GREEN PEAS, BROWNED BUTTER & LINGONBERRIES

THURSDAY
OVER-NIGHT BAKED FLITCH
WITH ROASTED CAULIFLOWER PURÉE, TANGY CABBAGE & AIOLI

FRIDAY
CHICKEN BREAST
FRIED IN TYME & LEMON, WITH WARM POTATO SALAD, RED WINE GRAVY & CRISPY PARSLEY

WEEKLY VEGETARIAN

ROASTED SWEET POTATO
WITH FETA CHEESE CRUMBS, SUMMER TOMATOES, PICKLED ONION & AVOCADO YOGHURT

DESSERTS

PRESERVED RHUBARBS 110
WITH CREAMY CARAMEL, MERINGUE & BLACKCURRANT SORBET

SMALL CUP OF CHOCOLATE 65
WITH HAZELNUT CREAM AND RASPBERRIES

CRÈME BRULÉE 85

CHOCOLATE TRUFFLE 30

CHOCOLATE BALL 30

DO YOU WANT TO KNOW EXACTLY WHAT'S IN THE FOOD? ASK YOUR WAITER!