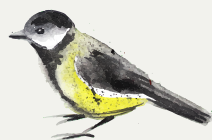


LUNCH MENU

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

GRILLED PORK CHOPS
WITH ROASTED POTATOES, BASIL INFUSED TOMATO SAUCE, FETA CHEESE & BLACK OLIVES

TUESDAY

CRISPY WEST COAST FISH
WITH POTATOES, DILL MAYONNAISE & GREEN PEAS

WEDNESDAY

BACON WOUND MEAT LOAF
WITH CREAM SAUCE, POTATO PIURÉE & LINGONBERRY

THURSDAY

TEPID ROAST BEEF
WITH CREAM COOKED ROOT VEGETABLES & SPINACH SALAD

FRIDAY

CHICKEN CONFIT
WITH CARROT PURÉE, SWEET & TANGY CARROT & CIDER GRAVY

WEEKLY VEGETARIAN

CREAMY POLENTA
WITH CRISPY BROCCOLI, HERB & GARLIC TOSSED CHICK-PEAS WITH BASIL & AIOLI

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!