

SUNDAY DINNER

THREE COURSE MENU - EVERY SUNDAY AT BOCKHOLMEN - MAY 2018

295:-/person
99:- for children under the age of 12

STARTER

BREAD BASKET
with whipped butter

CREAMY GREEN PEA SOUP
with creamed egg, bleak roe and crispy bread

MAIN COURSE

ESCALOPE FRIED IN BUTTER
with potato, deep fried capers, parsley butter and
red wine gravy

DESSERT

CRÈME BRÛLÉE
classic

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

SEE OTHER SIDE FOR OUR
À LA CARTE

SUNDAY À LA CARTE

SUNDAYS AT BOCKHOLMEN - MAY 2018

STARTERS

BLEAK ROE 195
with cold smoked cod, grated horseradish, pickled cucumber, smetana and potato crisps

MARINATED WHITE ASPARAGUS 175
with flamed gem salad, cream baked egg, asparagus crudité, green peas and parsley oil

MAIN COURSES

GRILLED BEEF 325
with lightly smoked & fried potatoes, ox tail gravy, bearnaise sauce, baked tomato and grilled gem salad

STEAMED FILLET OF CHAR 265
with crushed potatoes, sour cream, green peas, broccolini, trout roe and white wine sauce

ROASTED CARROT FROM GOTLAND 225
with mojo rojo, almond, feta cheese, pickled avocado, carrot crudité and curry oil

SWEET

CRÈME BRÛLÉE 85

PRESERVED RHUBARBS 110
with creamy caramel, meringue and blackcurrant sorbet

SMALL CUP OF CHOCOLATE 65
with hazelnut cream and raspberries

CHOCOLATE BALL 30

TRUFFLE 30

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