

À LA CARTE

BOCKHOLMEN HAV & RESTAURANG | JULY - SEPTEMBER 2018

STARTER

BLEAK ROE 180

with tangy & crispy potatoes, pickled silver onion, smetana & grated summer greens

SEARED ESCALOP 155

with grilled marrow, cauliflower cream & tangy white cabbage

GRILLED GREEN ASPARAGUS 155

with truffle pecorino, rocket, deep fried almonds, & grilled lemon

BEEF TARTARE 165

with sundried tomatoes, aioli, pickled onion, parmesan, basil oil & pine nut

MAIN COURSE

LIGHTLY SMOKED POTATO STOMP 225

with green asparagus, velouté with white asparagus, sweet green tomatoes & grated parmesan

BLACKENED TUNA 255

with cream baked egg, radish, yellow carrot, fennel, salad & olive aioli

CONFIT DUCK LEG 235

with sweetpotatoe purée, gravy on roasted duck, pickled grain of mustard seed, yellow carrot & blackened spring onion

GRILLED BEEF 325

with lightly smoked & fried potatoes, bearnaise sauce & tomato

ALWAYS AT BOCKIS!

STEAMED FILLET OF CHAR 265

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

CREAMY VEAL MEATBALLS 225

with cream sauce, potato purée, pickled cucumber & preserved currant

SWEET

SORBET & MARINATED STRAWBERRIES 95

with foamy milk, elderflower & spiced meringue

COCONUT ICE CREAM 85

with tangy gooseberry, crumble & gooseberry curd

CRÈME BRULÉE 85

CHOCOLATE TRUFFLE 30

CHOCOLATE BALL 30

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

Bockholmen
HAV & RESTAURANG