

# THE ATELIER

THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | JULY - SEPTEMBER 2018

ON THE UPPER FLOOR HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY CHAMBRE SEPARÉE THE ATELIER. HERE WE HOST PARTIES OF UP TO 30 PEOPLE. THE MINIMUM AMOUNT TO BOOK THE ATELIER EXCLUSIVELY IS 15 PERSONS AND A RENTAL CHARGE OF 2000 KR APPLIES. IF YOU WISH TO BOOK THE ATELIER EXCLUSIVELY FOR A SMALLER GROUP THE RENTAL CHARGE WOULD RISE. WE REQUIRE YOUR PRE-ORDER OF MENU ONE WEEK PRIOR TO YOUR RESERVATION DATE.

## MENU ONE

625:-/PERSON

### BLEAK ROE

with creamy and crispy potatoes, pickled silver onion, smetana and marinated lemon

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### DRY-AGED BEEF

Grilled chuck roll with oxtail gravy, lightly baked tomato salad, classic bearnaisé sauce and french fries

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### TANGY GOOSEBERRY

with crumble, coconut ice cream, lemon and gooseberry curd

## MENU TWO

575:-/PERSON

### BEEF TARTARE

with basil, sundried tomatoes, parmesan, almond, sweet and tangy silver onion

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### STEAMED FILLET OF CHAR

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

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### VARIATION OF STRAWBERRIES

with foamy milk, elderflower and spiced meringue

## MENU THREE

495:-/PERSON

### GRILLED GREEN ASPARAGUS

with truffle pecorino, rocket, hazelnut, grated tomatoes and crispy potato

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### LIGHTLY SMOKED POTATO STOMP

with crudité salad, velouté with white asparagus, grated parmesan and cress

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### CRÈME BRÛLÉE

classic

## WINE BUNDLES

GOOD WINES 490:-/PERSON

BETTER WINES 565:-/PERSON

with one glass to the starter,  
one glass including top up to the main course and  
one glass of dessert wine

*Bockholmen*  
HAV & RESTAURANG

**CANCELLATION POLICY**  
PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE AT LEAST SEVEN DAYS PRIOR TO 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.