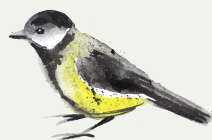


LUNCH MENU

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 &
PARSLAY 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

TODAYS LUNCH

ALLWAYS 135

MONDAY

GRILLED LEG OF CHICKIEN
WITH ROASTED GARLIC PURÉE, CHILI AIOLI AND
ACIDIC CUCUMBER

TUESDAY

LIGHTLY MARINATED TROUT
WITH DILL MUSHED POTATO AND LEMON

WEDNESDAY

BUTTERED SCHNITZEL
WITH ROASTED POTATOS, CAPER MAYO
AND LEMON

THURSDAY

BEEF PADDIES
WITH MUSHED CAULIFLOWER, BAKED
POTATOES AND CRESS

FRIDAY

MIDSUMMER - CLOSED

WEEKLY VEGETARIAN

CRISPY SPRINGROLLS
LUKE WARM COUSCOUS SALAD, CHILI AIOLI
AND CORIANDER

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!