

LUNCH MENU

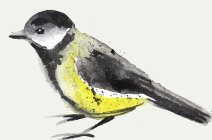
WEEKDAYS AT BOCKHOLMEN - SUMMER 2018

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

SOY BRAISED BRISKET
WITH LIME LEAF VELOUTÉ, POTATO PURÉE AND
SESAME SEEDS

TUESDAY

ROASTED CHICKEN BREAST
WITH BAKED POTATOES, TARRAGON MAYO
AND TOMATO

WEDNESDAY

BAKED WESTERN SEA FISH
WITH PARSLAY SAUCE, CREAM BAKED EGG,
BOILED POTATOES AND DILL

THURSDAY

SALISBURY STEAK
WITH ONION GRAVY, PARSLAY AND
POTATO PURÉE

FRIDAY

SPICY PORK CHOPS
WITH ROASTED POTATOES, YOGHURT SAUCE
AND MINT

WEEKLY VEGETARIAN

BAKED TURNIP

WITH CRISPY AND ACIDIC ROOT VEGETABLES,
MISO CREAM AND EMBROWNEED BUTTER

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!