

LUNCH MENU

WEEKDAYS AT BOCKHOLMEN - SUMMER 2018

STARTERS

- BEEF TARTARE** 165
WITH SUNDRIED TOMATOES, AIOLI, PICKLED ONION, PARMESAN, BASIL OIL & PINE NUT
- GRILLED GREEN ASPARAGUS** 155
WITH TRUFFLE PECORINO, ROCKET, DEEP FRIED ALMONDS, & GRILLED LEMON
- BLEAK ROE** 180
WITH TANGY & CRISPY POTATOES, PICKLED SILVER ONION, SMETANA & GRATED SUMMER GREENS



THREE COURSE MENU

- BLEAK ROE**
WITH TANGY & CRISPY POTATOES, PICKLED SILVER ONION, SMETANA & GRATED SUMMER GREENS
- STEAMED FILLET OF CHAR**
WITH CRUSHED POTATOES, SOUR CREAM, GREEN PEAS, BROCCOLINI, TROUT ROE & WHITE WINE SAUCE
- BOCKHOLMENS SMALL CHOCOLATE**
WITH HAZELNUT CREAM & RASPBERRIES

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
- CRISPY HALLOUMI** 205
WITH SALTBAKED BEETS, GREEN SALAD AND MINT DIP

- 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

OVER-NIGHT BAKED FLITCH
WITH ROASTED POTATOES, BROWNED SAGE BUTTER, TANGY KALE & CRESS

TUESDAY

POACHED COD
WITH WHITE WINE SAUCE, FRIED LEEK, POTATO PURÉE & LEMON

WEDNESDAY

CHILI SPICED VEAL PATTIES
WITH TOMATO SAUCE, FETA CHEESE & BASIL

THURSDAY

PARSLEY GRATINATED WEST SEA FISH
WITH POTATO PURÉE & MUSSEL VELOUTÉ

FRIDAY

ROASTED CHICKEN THIGH
WITH SUNDRIED TOMATOES, OLIVES & FRIED POTATOES

WEEKLY VEGETARIAN

CRISPY CHICKPEA BALLS
WITH MINT DRESSING, SPICED BULGUR, PICKLED AVOCADO & LEMON

DESSERTS

- SORBET & MARINATED STRAWBERRIES** 95
WITH FOAMY MILK, ELDERFLOWER & SPICED MERINGUE
- SMALL CUP OF CHOCOLATE** 65
WITH HAZELNUT CREAM & RASPBERRIES
- CRÈME BRULÉE** 85
- CHOCOLATE TRUFFLE** 30
- CHOCOLATE BALL** 30

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