

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

VENISON STEW

POTATO PURÉE, LINGONBERRIES & PARSLEY

TUESDAY

"FISH GRATIN" ON POLLOCK

WITH POMMES DUSHESSE, SEAFOOD SAUCE & SHRIMPS

WEDNESDAY

BEEF PATTIES

WITH ONION GRAVY, POTATO PURÉE & TANGY ONION

THURSDAY

CONFIT ON FLITCH

WITH STEWED SALSIFY, ROOT VEGETABLE CRISPS & CRESS

FRIDAY

CHICKEN THIGHS

WITH BUTTER FRIED FORREST MUSHROOMS, ROASTED CAULIFLOWER & STEAK GRAVY

WEEKLY VEGETARIAN

CELERIAC PURÉE

WITH BRUSSELS SPROUTS, NUTMEG, BROWNED BUTTER & HAZELNUTS

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!