

À LA CARTE

SUNDAYS - SEPTEMBER 2018

STARTER

BLEAK ROE 180

with tangy & crispy potatoes, pickled silver onion, smetana & grated summer greens

SEARED ESCALLOP 155

with grilled marrow, cauliflower cream & tangy white cabbage

GRILLED GREEN ASPARAGUS 155

with truffle pecorino, rocket, deep fried almonds, & grilled lemon

BEEF TARTARE 165

with sundried tomatoes, aioli, pickled onion, parmesan, basil oil & pine nut

MAIN COURSE

LIGHTLY SMOKED POTATO STOMP 225

with green asparagus, velouté with white asparagus, sweet green tomatoes & grated parmesan

BLACKENED TUNA "NICOISE" 265

with cream baked egg, radish, yellow carrot, fennel, salad & olive aioli

TENDERISED ENTRECÔTE 325

with lightly smoked & fried potatoes, bearnaise sauce & tomato

CONFIT DUCK LEG 245

with sweet potato purée, gravy on roasted duck, pickled grain of mustard seed, yellow carrot & blackened spring onion

ALWAYS AT BOCKIS!

STEAMED FILLET OF CHAR 265

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

CREAMY VEAL MEATBALLS 225

with cream sauce, potato purée, pickled cucumber & preserved currant

SUNDAY DINNER

295:-/person

99:- for children under 12 years

SALSIFY

with dried oats, creamy-& grated truffle & autumn mushroom

RED WINE BRAISED BEEF CHEEK

with creamy wheat berry, sweet-& sour carrot & deep-fried almonds

CALVADOS BRÛLÉE

with nutty chocolate cream, winter apple sorbet & cookie crumbles

SWEET

SORBET & MARINATED STRAWBERRIES 95

with foamy milk, elderflower & spiced meringue

COCONUT ICE CREAM 85

with tangy gooseberry, crumble & gooseberry curd

SMALL CUP OF CHOCOLATE 65

with hazelnut cream and raspberries

CRÈME BRÛLÉE 85

CHOCOLATE TRUFFLE 30

CHOCOLATE BALL 30

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

Bockholmen
HAV & RESTAURANG