

À LA CARTE

july - august 2019

something to drink
before dinner

glass of champagne
nv perrier-jouët grand brut
145 kr

aperol spritz
aperol - cava - soda
120 kr

dry martini
gin - dry vermouth
130 kr

paloma
tequila - lime juice - grapefruit soda - salt
135 kr

GT
gin - tonic
135 kr

bockholmen's lemonade
vodka - lemon juice - today's fruit puré
135 kr



snacks

- 115 kr small slider on wagyu cow
with caramelized onion, tangy dijonnaise, pickled
gherkin and black sesame
- 95 kr crispy deep fried burrata
with salsa on grilled tomato, watermelon and
basil
- 95 kr calamares fritti
with black aioli, avocado cream, parsley and
lemon

starters

- 175 kr fried scallops
on green asparagus, with bearnaise sauce,
baked cherry tomato and crispy sour dogh crisp
- 165 kr blackened tuna
with avocado, crispy onion and garlic, sweetsour
shiitake mushroom, sesame and creamy
broccoli
- 165 kr cream fried chanterelles
on roasted brioche with grated svecia cheese,
pickled raw lemon, root vegetable crisps and
spiced cress
- half 155 kr whole 265 kr grilled gambas salad
salad on sustainable cultivated gambas fried in
garlic butter, parsley, chili and lemon. served
with grilled salad, mashed caesar potatoes,
summer's primeur primörer and levaine crisp

today's price only today
with today's sides. ask your waiter what we're
serving from the board tonight

always at bockholmen

- 285 kr steamed fillet of char
with sour cream crushed early potatoes, green
asparagus, pickled cucumber salad and creamy
common mussle sauce
- 225 kr veal meatballs in classic cream sauce
with pickled cucumber, preserved lingon berries
and potato purée

mains

- 345 kr tenderloin
with madeira gravy, summer vegetables, tangy
truffle butter, potato purée and crispy onion
- 295 kr grilled iberico pig "abaniqo"
with roasted gravy, grilled bell pepper, potatoes,
grilled gem salad with dried chorizo and "swedish
feta cheese"
- 195 kr colourful beets
baked in salt, with feta cheese, grilled bell pepper
dressing, mustard seeds, balsamic vinegar
and foamy sauce verte

dessert

- 110 kr white chocolate and yoghurt pannacotta
with swedish summer apple creme, deep fried
almond cake and spiced condensed milk
- 125 kr dark chocolate creme
with raspberry sorbet, compote on fresh berries
and italian meringue
- 85 kr classic creme brûlée
- 95 kr newly made ice cream and sorbet
kvällens urval av glass och sorbet