

LUNCH MENU

summer 2019

something to drink
before the food

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



bockholmen's summer courses for lunch

- 195 kr bockholmen's ox burger
with bacon, secret dressing and aged cheddar
cheese
- 195 kr halloumi burger
with lightly smoked bell pepper dressing, sour
sweet onion, avocado and spicy french fries
- half 165 kr skagen mixture toast
whole 265 kr mwith a dash bleak roe, dill and horseradish

starters

- 165 kr cream fried chanterelles
on roasted brioche with grated svecia cheese,
pickled raw lemon, root vegetable crisps and
spiced cress
- 165 kr blackened tuna
with avocado, crispy onion and garlic,
sweetsour shiitake mushroom, sesame and
creamy broccoli

mains

- 285 kr steamed filet of char
with sour cream crushed early potatoes, green
asparagus, pickled cucumber salad and creamy
common mussle sauce with fennel
- 225 kr veal meatballs in classic cream sauce
with pickled cucumber, preserved lingon berries
and potato purée
- 345 kr tenderloin
with madeira gravy, summer vegetables, tangy
truffle butter, potato purée and crispy onion

dessert

- 110 kr white chocolate and yoghurt pannacotta
with creme made of swedish apples, deep-fried
almond cake and spiced condensed milk
- 125 kr dark chocolate creme
with raspberry sorbet, compote on fresh berries
and italian meringue
- 35 kr chocolate truffle
with baileys
- 195 kr great ending
your choice of coffee, cognac and chocolate
truffle