

LARGE PARTIES



THREE COURSE MENUS | BOCKHOLMEN HAV & RESTAURANG | SPRING & SUMMER 2017

MENU ONE

655:-/PERSON

BLEAK ROE

with tangy whipped cream, crisp fried kavring bread, crispy potato and pickled shallot

2015 CHABLIS SAINTE CLAIRE VIELLES VIGNES, J-M BROCARD, BOURGOGNE 615
NV PERRIER-JOUËT GRAND BRUT, CHAMPAGNE 795



VARIETY OF SWEDISH LAMB

with ramson bearnaise, white and green asparagus, lamb jus and grated pecorino

2015 CRUDO SHIRAZ, LUKE LAMBERT, YARRA VALLEY 615
2011 RASTEAU, DOMAINE DE BEAURENARD, RHÔNE 650



VARIATION OF CHOCOLATE

with black currant sorbet, sour cream sabayonne and coffee meringue

MAURY EXPRESSIONS, MAS DE LAVAIL, LANGUEDOC 90:-/GL

MENU TWO

605:-/PERSON

SEARED SCALLOPS

with buttered fennel, trout roe and roasted almond

2015 BIRGIT EICHINGER CHARDONNAY, GAISBERG KAMPTAL 640
2014 CHATEAU FUISSÉ, TÊTE DE CRU, BOURGOGNE 650



FLANK STEAK

with smoked onion butter, beef marrow jus, grilled onion and potato terrine

2014 SEGHEIO ZINFANDEL, SONOMA COUNTY, KALIFORNIEN 615
2014 ALTAMIMBRE, BODEGAS PINGÓN, RIBERA DEL DUERO 710



BOCKHOLMEN'S CREAM CAKE

with strawberry ice cream, rhubarb compote, vanilla cream, almond crisp and sponge cake

2013 RIESLANER BEERENAUSLESE, JOHANNES GEIL 90:-/GL

MENU THREE

555:-/PERSON

VEAL TARTARE

with artichoke, parmesan mayonnaise, mustard vinaigrette and watercress

2014 AOC ALSACE, DOMAINE MARCEL DEISS, ALSACE 540
2013 CENTRAL COAST PINOT NOIR, CALERA, KALIFORNIEN 690



ARCTIC CHAR

with smoked rainbow trout roe, pomegranate, baked leek and cress mayonnaise

2014 COTE DE ROUFFACH, PINOT GRIS, RENE MURE, ALSACE 560
2014 CHATEAU FUISSÉ, TÊTE DE CRU, BOURGOGNE 650



CRÈME BRÛLÉE

with lemon and sorrel sorbet

2014 CHATEAU TIRECUL LA GRAVIÈRE 'LES PINS', MONBAZILLAC 90:-/GL

MENU FOUR

450:-/PERSON

BAKED ORGANIC EGG

with nettles, cucumber and västerbotten brioche

2013 CÔTES DU JURA, LES SARRES, MAISON RIJCKAERT, JURA 630
2015 BIRGIT EICHINGER CHARDONNAY, GAISBERG KAMPTAL 640



CONFIT OF WHITE ASPARAGUS

with hazelnut, goat cheese, cress mayonnaise and garden salad

2015 JOSEF LEITZ MAGIC MOUNTAIN RIESLING TROCKEN, RHEINGAU 540
2015 SANCERRE LE COLOMBIER, DOMAINE ROGER CHAMPOULT, LOIRE 580



DESSERT

Thank you for having the same dessert as the rest of your friends

CANCELLATION POLICY

PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE AT LEAST SEVEN DAYS PRIOR THE EVENT TO AVOID BILLING. IF CANCELLATION OCCURS AFTER THIS WE WILL CHARGE 500 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.