

# À LA CARTE

BOCKHOLMEN HAV & RESTAURANG | JULY - 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 "NIÇOISE" 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

## 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 BRULÉE 85

### CHOCOLATE TRUFFLE 30

### CHOCOLATE BALL 30

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

*Bockholmen*  
HAV & RESTAURANG