

BRUNCH

WEEKENDS AT BOCKHOLMEN | AUTUMN 2018

349:-/person

95:- for children under 12 years

BREAD BASKET
HOMEBAKED BAGUETTE, CRISPbread, WHIPPED BUTTER AND CREAM
CHEESE WITH LIME, BLACK PEPPER AND GARLIC

COLD FROM SEA & LAND

SALMON CAKE ON KAVRING

with dill and horseradish

RAW SPICED SALMON

with fennel seeds and mustard sauce

WARM SMOKED SALMON

on baby spinach with crispy onion and tangy cucumber

ARCTIC PRAWNS

with lemon

CREAMY CRAYFISH SALAD

with fennel and apple

CREAMY BAKED EGG

with hollandaise sauce and deep fried almonds

HOT FROM STOVE & OVEN

CRUSHED POTATOES

with herbs

DRUMSTICK

with thyme, lemon and honey glaze

ROASTED JERUSALEM ARTICHOKE

with hazelnuts and goat cheese

CRISPY BACON

with maple syrup

GREEK FARMERS PIE

with spinach and feta cheese

SCRAMBLED EGGS

with chive

FRIED SAUSAGES

chorizo and salsiccia

SOY GLAZED RIBS

with sesam seeds and lemon

SAUCES & DIPS

HOLLANDAISE SAUCE

HÖVMÄSTARE SAUCE

CURRY EMULSION

MINT- AND YOGHURT DIP

MILD GARLIC SAUCE

SALADS & GREEN

GREEN LEAVES

with citronette

ENDIVIE SALAD

with salt baked beets, orange and walnuts

TOMATO SALAD

with black olives and artichoke

LEEK

with green peas and potato chips

PRAWN CHEESE SALAD

with cabbage and apple

GRILLED PAPRIKA

with eggplant, zucchini and red onion

BAKED CELERY

with yoghurt and ras el hanout

SWEET & BAKED

APPLE CRUMBLE

with vanilla sauce

CHERRY TARTELETTE

with punsch cream

BROWNIE

with caramel sauce

VANILLA PANNACOTTA

with tangy blackberries

LIME MARINATED MANGO

with coconut curd

SELECTION OF COOKIES

CHEESE

GOAT CHEESE

with fig marmalade

BRIE CAKE

with wine cooked sultana

CRUMBLER BLUE CHEESE

with pumpkin chutney

GRAPES AND PEARS

Bockholmen
HAV & RESTAURANG

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