

SEAFOOD MENU



5-COURSE SEAFOOD MENU - FALL 2018
995 .- FOR TWO PERSONS

FIRST SERVING

SNACKS

CRAB CAKE

on snow crab, corn, avocado and chili

CUCUMBER

green soup with cicely, akvavit and sturgeon caviar

BLOOD CRISP

bleak roe, sour cream, dill and cranberry

SECOND SERVING

SCALLOP

blackened thinly sliced "carpaccio" with crispy Hollandaise, dried buckwheat and trout roe

THIRD SERVING

BALTIC HERRING

served with preserved and grated kohlrabi, apples and clams from southern Europe

FOURTH SERVING

BOCKHOLMEN'S SEAFOOD PLANK WITH grated lobster (½)

warm & cold oysters with lightly smoked mushrooms and onion vinaigrette
crayfish in spicy Creole
arctic prawns pommes lucet with ferment chili aioli
little gem lettuce with leek, cucumber and autumn apples

FIFTH SERVING

WARM CLODBERRY TARTELETTE

made on shortcrust, served with vanilla and juniper berry ice cream, Italian meringue and lemon



ALTERNATIVE MEAT MENU,
MINIMUM ONE PERSON
495 .- / PERSON

VEAL TARTAR

with roasted buckwheat, sweet and crispy onion and grated liquorice

ROASTED QUAIL

with variations of salsify, cranberry and seasonal mushrooms

WARM CLODBERRY TARTELETTE

made on shortcrust, served with vanilla and juniper berry ice cream, Italian meringue and lemon

VEGETARIAN MENU,
MINIMUM ONE PERSON
450 .- / PERSON

SALSIFY

with dried oats, grated creamy truffle and roasted mushrooms

BAKED PUMPKIN

with grilled lemon, browned sugar, variations of onions and goat cheese

WARM CLODBERRY TARTELETTE

made on shortcrust, served with vanilla and juniper berry ice cream, Italian meringue and lemon

Bockholmen

HAV & RESTAURANG