

# THE ORANGERY

OUR CHAMBRE SEPARÉE DOWN BY THE WATER | OCTOBER - NOVEMBER 2018

DOWN BY THE WATER HERE AT BOCKHOLMEN, WE HAVE OUR LOVELY ORANGERY. HERE WE HOST SPECIAL ARRANGEMENTS FOR PARTIES OF UP TO 20 PEOPLE. THE MINIMUM AMOUNT TO BOOK THE ORANGERY IS 15 PERSONS AND A RENTAL CHARGE OF 2000 KR APPLIES. IF YOU WISH TO BOOK FOR A SMALLER GROUP THE RENTAL CHARGE WOULD RISE. ALL FOOD IS SERVED FAMILY STYLE - FOR EVERYONE TO SHARE - ON LARGE TRAYS AND IN BOWLS. WE REQUIRE YOUR PRE-ORDER OF AN UNITARY THREE COURSE MENU AT LEAST 1 WEEK PRIOR TO YOUR VISIT. OBSERVE THAT IF THERE'S ONLY A FEW IN THE PARTY THAT PREFERS THE VEGETARIAN DISHES WE WILL SERVE A VARIATION OF THE GREEN DISHES.

## FROM LAND AND SEA

695 KR/PERSON  
(EXCL. RENTAL CHARGE)

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### STARTERS

#### VEAL TARTARE

with roasted buckwheat, sweet and crispy onion and grated liquorice

#### SALSIFY

with dried oats, grated creamy truffle and roasted mushrooms

#### SCALLOP

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

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### MAIN COURSE

#### GRILLED ENTRECÔTE

STEAMED FILLET OF CHAR  
BAKED PUMPKIN

#### SERVES WITH

POTATO PURÉE

CLAM SAUCE FROM SOUTH OF FRANCE WITH  
PRESERVED CLAMS

PRESERVED ARTICHOKE WITH TOMATO  
VARIATION OF SALSIFY WITH CRANBERRY

AUTUMN MUSHROOM

GRILLED LEMON

CRISPY AND PICKLED ONION

GOAT CHEESE

RED WINE GRAVY WITH BROWNEED BUTTER

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### SWEET ENDING

#### NOUGAT

dark chocolate and hazelnut cream with passion fruit and cherries

#### WARM CLODBERRY TARTELETTE

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

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SEE OUR  
SEAFOOD MENUS  
ON THE NEXT PAGE!

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## SEA FOOD MENU

695 KR/PERSON  
(EXCL. RENTAL CHARGE)

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### 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

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### SECOND SERVING

#### SCALLOP

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

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### THIRD SERVING

#### BALTIC HERRING

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

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### FOURTH SERVING

#### BOCKHOLMEN'S SEAFOOD PLATTER

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  
Baby gem lettuce with leek, cucumber and autumn apples

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### FIFTH SERVING

#### WARM CLODBERRY TARTELETTE

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

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### WINE

#### BUNDLES

GOOD WINES 490:-/PERSON  
BETTER WINES 565:-/PERSON

one glass to the starter  
one glass with top up to the main course  
one glass dessert wine

*Bockholmen*  
HAV & RESTAURANG

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.