

SUNDAY DINNER

THREE COURSE MENU - EVERY SUNDAY AT BOCKHOLMEN - AUTUMN 2018

295:-/person

99:- for children under the age of 12 år

STARTER

SELECTION OF CHARCUTERIES

with Bockholmen's pickles and Italian long kept cheese

MAIN COURSE

RED WINE BRAISED BEEF CHEEK

with creamy wheat berry, sweet-& sour carrot
& deep-fried almonds

DESSERT

SMALL CUP OF CHOCOLATE CREAM

with preserved raspberry and fried white chocolate

À LA CARTE

STARTERS

- SALSIFY** 145
with dried oats, grated creamy truffle and roasted mushrooms
- VEAL TARTAR** 145
with roasted buckwheat, sweet and crispy onion and grated liquorice
- SCALLOP** 155
blackened thinly sliced "carpaccio" with crispy Hollandaise, dried buckwheat and trout roe

MAIN COURSES

- ROASTED QUAIL** 325
with variations of salsify, cranberry and seasonal mushrooms
- STEAMED FILLET OF CHAR** 275
med potatispuré, skummig musselsås, vongole, kronärtskocka och tomat
- BAKED PUMPKIN** 235
with grilled lemon, browned sugar, variations of onions and goat cheese
- RED WINE BRAISED BEEF CHEEK** 225
with creamy wheat berry, sweet- and sour carrot and deep-fried almonds

DESSERTS

- WARM CLODBERRY TARTELETTE** 95
made on shortcrust, served with vanilla and juniper berry ice cream, Italian meringue and lemon
- SMALL CUP OF CHOCOLATE CREAM** 55
with preserved raspberry and fried white chocolate
- CHOCOLATE TRUFFLE** 35