

# SUNDAY DINNER

THREE COURSE MENU - EVERY SUNDAY AT BOCKHOLMEN - NOVEMBER 2018

295:-/person

99:- for children under the age of 12 år

## STARTER

### CREAMY MUSHROOM SOUP

with Västerbotten pie and parsley

## MAIN COURSE

### SLOWLY BAKED SUNDAY ROAST ON VEAL

with hasseback potato, aspic-gelly, spiced cream sauce,  
green peas and preserved carrots

## DESSERT

### CHOCOLATE MUDCAKE

with vanilla ice-cream and sweet berries

# 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
- SLOWLY BAKED SUNDAY ROAST ON VEAL** ..... 225  
with hasseback potato, aspic-gelly, spiced cream sauce, green peas and preserved carrots

## 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