

À LA CARTE

BOCKHOLMEN HAV & RESTAURANG | VINTER 2019

DRINK BEFORE DINNER

GLAS CHAMPAGNE	134
NV Perrier-jouët grand brut	
APEROL SPRITZER	120
Aperol - cava - soda	
DRY MARTINI	130
gin - torr vermouth	
FRENCH 75	139
gin - lemon - sugar - champagne	
NEGRONI	130
gin - Campari - sweet vermouth	
BOCKHOLMEN'S ELDERFLOWER SOUR	130
gin - elderflower liqueur - lemon - sugar	



Bockholmen

HAV & RESTAURANG

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BOCKHOLMEN HAV & RESTAURANG | JANUARY - MARS 2019

SNACKS

DEEP FRIED VÄSTERBOTTEN CHEESE CROQUETS 55

with roe dip, crispy dill and grated lemon

SMALL SPICY VEAL TARTARE 85

on skewer, wrapped in thinly sliced ox with creamy chili,
Spanisch almonds and cress

CRISPY BEETROOT 55

with home made fresh cheese, Bockholmen's honey and mustard herb

STARTERS

BURSTED BURRATA 155

with the house's gnocchi, sour sweet fennel, hazelnuts
and burst tomato

TUNA TARTARE 155

with water melon and tomato served with grilled sherry vinaigrette
and cauliflower

GRILLED STUFFED CHICKEN "BALLOTINE" 115

with roasted garlic broth, nuts and broccoli

MAINS

GRILLED TENDERLOIN "BLACK N RED" 295

with rich red wine gravy, foamy Choron served on Pommes Neuf
and Bockholmen's selection of winter primeur

SLOW BAKED FILET OF CHAR 275

served with risotto, with Svecia & Västerbotten cheese, crispy agaric,
yellow beet and cold-pressed rapeseed oil

SWEDISH RISOTTO WITH SVECIA AND VÄSTERBOTTEN CHEESE 225

erved with crispy agaric, winter greens and cold-pressed rapeseed oi

SWEET LAST SERVING

SMALL CHOCOLATE BRÛLÉE 65

liquorice sugar and raspberry

CARAMELISED WINTER APPLES 95

with butterskotch sauce and seasoned vanilla ice cream with rosemary

SMALL PINA COLADA TARTLET 85

with mango, mint and coco nut and pineapple sorbet

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DO YOU WANT TO KNOW EXACTLY WHATS
IN YOUR FOOD? ASK YOUR WAITER AND
WE WILL TELL YOU MORE!