

BOCKHOLMEN'S FLAVOURS

BOCKHOLMEN HAV & RESTAURANG | WINTER MENU 2019

890:-/2 PERS INCL. ONE GLASS OF SPARKLING WINE

SNACK SERVING

DEEP FRIED VÄSTERBOTTEN CHEESE CROQUETS

with roe dip, crispy dill and grated lemon

SMALL SPICY VEAL TARTARE

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

CRISPY BEETROOT

with ricotta cheese, Bockholmen's honey and mustard herb

SMALL SERVINGS

BURSTED BURRATA

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

TUNA TARTARE

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

GRILLED STUFFED CHICKEN "BALLOTINE"

with roasted garlic broth, broccoli and parsley

MAIN SERVING

GRILLED TENDERLOIN "BLACK N RED"

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

OR

SLOW BAKED FILET OF CHAR

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

SWEET LAST SERVING

SMALL CHOCOLATE BRÛLÉE

liquorice sugar and raspberry

CARAMELISED WINTER APPLES

with creamy caramell sauce

SMALL PINA COLADA TARTLET

with mango, mint and coco nut

PINEAPPLE SORBET

SEASONED VANILLA ICE CREAM

with rosemary

Bockholmen

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