

## THE ATELIER

may - june 2019

Welcome to our Atelier!

Here we host parties for up to 30  
persons.

The minimum charge to book the  
Atelier exclusively is 15 persons  
and a rental charge of 2000 kr  
applies.

You can of course book the room  
exclusively for a lower amount if  
you wish. The rental charge would  
then rise.



[www.bockholmen.com](http://www.bockholmen.com)

**C A N C E L L A T I O N P O L I C Y**  
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.

695 kr/p

## chef's choice menu 1

the chef's choice of the best courses of  
the evening

we start of with a couple of snacks

then we continue with 2 starters

the main course will be your choice of fish or meat, or  
why not a bit of both 50 - 50

finally we will serve newly made ice cream and  
dessert of the evening

605 kr/p

## three courses classic menu 2

white asparagus

raw spiced and boild in rapseed oil, with bleak roe  
hollandaise sauce, chives, long-kept cheese and puffed  
buckwheat

grilled swedish tenderised entrecôte or  
grilled fillet of char

with madeira gravy, bearnaise butter, pommes anna,  
tomato concassé and string beans fried in tangy onion

strawberries

marinated in lime and eldeberry with deep fried sponge  
cake, lighthly burned meringues and cardamom and  
yoghurt ice cream

525 kr/p

## primeur menu menu 3

snack

crispy deep fried burrata

with salsa on grilled tomato, watermelon and basil

white asparagus

raw spiced and boild in rapseed oil, with bleak roe  
hollandaise sauce, chives, long-kept cheese and puffed  
buckwheat

colourful beets

baked in salt, with feta cheese, grilled bell pepper  
dressing, mustard seeds, balsamic vinegar and foamy  
sauce verte

coconut brûlée

with small pineapple salsa and lemon balm