

JUBILEE À LA CARTE

may - june 2019

pre-dinner drinks

glass of champagne
nv perrier-jouët grand brut

134 kr

aperol spritz

aperol - cava - soda

120 kr

dry martini

gin - dry vermouth

130 kr

french 75

gin - lemon - sugar - champagne

139 kr

negroni

gin - campari - sweet vermouth

130 kr

bockholmens elderberry sour

gin - elderberry liqueur - lemon -

sugar

130 kr



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starter

- 165 kr potato cream with a dash of bleak roe
"bockholmen classic"
slightly tangy potato cream with crispy kaving bread,
chopped chives bleak roe and vinegar syrup
*"A starter that has been served for thousands of years and
never, according to us, goes out of style"*
- 155 kr confit spring asparagus provençale
with blackened lemon, chive emulsion, tomato, pimienta,
spanish
casserole fried almonds and grated truffle cheese
*"A clear sign of spring is the first asparagus, in 2004 we made
our first version, the provençale one"*
- 165 kr blackened tuna surfy & turfey
with lightly blackened tuna, coarsely-grounded veal,
tarragon cream, cherry tomato, caper, yellow beet and
rocket salad
*"Steak tartare and tuna have always been on our menu and
restaurants for 15 years. great + great = super great"*
- 155 kr nettle soup with ramson
served with salt baked red beets, fennel and creamy
baked egg
*"Another sign that the sun is up longer is all the herbs, a soup on
those are both green and tasty"*



The renovation of Bockholmen starts in 2003



Bockholmen summer 2017

main course

- 295 kr seafood plate
with bouillabaise sauce, creamy aborio rice and parsley aioli, served with grilled octopus, fried scallops, common mussels, avocado and a piece of steamed char
"We have always enjoyed to serve the best of the ocean in different variations, in a playful way, both in 2004 and 2019"
- 275 kr herb & garlic fried lamb a la provence
with creamy potato, roasted garlic, baked sunkissed tomatoes, broad beans, cauliflower and lamb jus
"To serve lamb during springtime is something special, according to us, and don't forget to enjoy a glass of Pinot Noir on the side, simply great"
- 245 kr pasta pappardelle with oxtail "arabiata"
ox ragu with red chili, garlic, tomato and olive oil, served with fried broccoli, grana retina and pistou (can also be made vegetarian)
"Few things pronounce prestigeless quality and neighborhood restaurant as a freshly made pasta, served in under 10 min, so drop by for a taste, you won't be sorry"
- 235 kr corn-fed chicken
slowly and crispy fried breast, with a small chicken sausage, capers polenta, crushed tomatoes, artichoke, black olives and foamy salsa verte
"Ingredients that taste good and doesn't cost a fortune is something we always been advocates for. Corn-fed chicken in different ways is always right, especially on Fridays!"
- 275 kr lemon &- dill baked char
with brandad potato, common mussels, creamy moulle sauce, fennel, aged balsamic vinegar and a small pea salad
"We've always had char on the menu during the spring and summer, and a jubilee menu without char is not a jubilee menu, this dish flirts with the Mediterranean which makes it extra tasty"

before dessert

- 75 kr small cheese sandwich "au gratin"
gratinated brie de meus on butter fried brioche bread,
with fig caramel and tangy sprout salad
"Another serving from 2004, but in a new form"

dessert

- 85 kr yummy glass jar
with almond cake, berries, lemoncurd and
cardamom ice cream
*"Dessert in a jar is also something we should almost trademark,
it first appered in 2004 and is still a lovely way to present and
eat a dessert"*
- 85 kr dark and white chocolate
baked dark and fried white chocolate with raspberries,
passion fruit and roasted hazelnuts
*"Chocolate in different forms, passionfruit and raspberries,
enough said!"*
- 85 kr small creme brûlée
with cinnamon sugar and tangy meringue crumbles
*"We've always had some kind of brûlée on our menus, and this
one is influenced by its cousin from Catalonia"*



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