

Bockholmen

HAV & RESTAURANG

À LA CARTE

may - june 2019

something to drink
before dinner

glass of champagne
nv perrier-jouët grand brut
140 kr

aperol spritzer
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

bockholmen's elderflower sour
gin - elderflower liqueur - lemon - sugar
130 kr



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snacks

- 115 kr small slider on waguy cow
with caramelized onion, tangy dijonaise, pickled gherkin
and black sesame
- 95 kr crispy deep fried burrata
with salsa on grilled tomato, watermelon and basil
- 95 kr calamares fritti
with black aioli, avocado cream, parsley and lemon

starters

- 165 kr white asparagus
raw spiced and boiled in rapeseed oil, with bleak roe
hollandaise sauce, chives, long-kept cheese and puffed
buckwheat (can be made vegetarian)
- 165 kr raw marinated salmon and tuna
in pickled soy with shiitake mushroom, avocado,
cucumber and green apple
- 155 kr airy fois gras toast
whipped with sauterne and port wine, served with sweet
and tangy rhubarb, brioche bread, beetroot sprouts,
chervil and crispy nuts
- half 155 kr grilled gambas salad
whole 265 kr salad on sustainable cultivated gambas fried in garlic
butter, parsley, chili and lemon. served with grilled salad,
mashed caesar potatoes, summer's primeur primörer
and levaine crisp

mains

- 345 kr grilled swedish tenderised entrecôte
with madeira gravy, bearnaise butter, pommes anna,
tomato concassé and string beans fried in tangy onion
- 276 kr lamb shank "osso bucco"
slowly boiled in tomato, veal stock and root vegetables
served with garlic infused potato purée, saffron and
artichoke
- 195 kr colourful beets
baked in salt, with feta cheese, grilled bell pepper
dressing, mustard seeds, balsamic vinegar and foamy
sauce verte
- today's price only today
with today's sides. ask your waiter what we're serving
from the board tonight

always at bockholmen

- 285 kr steamed fillet of char
with sour cream crushed early potatoes, green
asparagus, pickled cucumber salad and creamy
common mussle sauce
- 225 kr meatball of the month:
veal meatballs "a la teki"
tomato and feta cheese gratinated veal meatballs, with
roasted early potatoes, creamy cucumber salad and
mentha

dessert

- 105 kr strawberries
marinated in lime and eldeberry with deep fried sponge cake, lightly burned meringues and cardamom and yoghurt ice cream
- 110 kr dark chocolate in glass
with chocolate mousse, raspberry cream, nut crisp and lightly whiped blueberry cream
- 80 kr coconut brûlée
with small pineapple salsa and lemon balm
- 125 kr cheese tray
cloudberry jam and fruit bread with nuts
- 35 kr chocolate truffle
with baileys
- 75 kr strawberry sorbet
with a dash of champagne
- 95 kr newly made ice cream and sorbet
cardamom / strawberry / vanilla / passion fruit

