

Bockholmen

HAV & RESTAURANG

BRUNCH

weekends at bockholmen - 2019

349:-/person incl. coffee
95:- for children under 12 years

something to drink
before the food

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



www.bockholmen.com

in the bread basket

rye bread

baguette

crisp bread

whipped butter

bag cheese with lime and black pepper

croissants

cold from land and sea

matie herring cheesecake

on kavering bread

creamy baked egg

with hollandaise sauce

warm smoked salmon fillet

with pickled cucumber

arctic prawns

with lemon

lightly salted salmon thinly sliced

with lime, ginger and soy vinaigrette

freshly baked and warm from oven and stove

glazed chicken drumsticks

with tiger sauce bbq

deep fried crushed potatoes

with bockholmen's herb mixture

grilled chorizo

with feta cheese and roasted bell pepper

cheese pie

with rocket salad

scrambled eggs and oven baked bacon

with chives

pulled beef chili

with white beans and jalapeños

sauces and dips

avocado cream

cucumber yoghurt with garlic

dill mayonnaise

hollandaise sauce

caesar dressing

salad and green from plates and bowls

roman salad

with grana pascoli

mixed beans

in spanish tomato vinaigrette

pasta salad

with pesto, grana pascoli and sundried tomatoes

slow baked tomato

with herbs and garlic

roasted beets and carrots

with walnuts, balsamico and honey

bowl and breakfast friendly

bockholmen's chia pudding

with passion fruit sauce and watermelon

natural quark

with forest berries jam and muesli

watermelon

with menthe and lime

dessert and cheese

apple pie

with vanilla cream

baked chocolate

with condensed milk and peanuts

vanilla panncotta

with raspberry sauce

american pancakes

with blueberries and whipped cream

fruit salad

caramel and chocolate canapés

carrot cake

with bag cheese cream and forest berries

mixed candy

goat cheese

blue cheese

french brie cake

roasted nuts

cloudberry jam

grapes

do you want to know exactly what's in the food? ask your waiter!