

LUNCH MENU

summer 2019

something to drink
before the food

glass of champagne
nv perrier-jouët grand brut
145 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



bockholmen's summer courses for lunch

195 kr bockholmen's ox burger
with bacon, secret dressing and aged cheddar cheese

195 kr bean burger 5 spice
with lightly smoked bell pepper dressing, sour sweet
onion, avocado and spicy french fries

half 165 kr skagen mixture toast
whole 265 kr mwith a dash bleak roe, dill and horseradish

starters

165 kr white asparagus
raw spiced and boild in rapseed 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

mains

- 285 kr steamed filet of char
with sour cream crushed early potatoes, green asparagus, pickled cucumber salad and creamy common mussle sauce with fennel
- 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
- 345 kr grilled swedish tenderised entrecôte
with madeira gravy, bearnaise butter, pommes anna, tomato concassé and string beans fried in tangy onion

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
- 35 kr chocolate truffle
with baileys
- 195 kr great ending
your choice of coffee, cognac and chocolate truffle