

LUNCH MENU

week 20 / 2019

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



135 kr today's lunch week 20

mon beef patties á la lindström
with pickled gherkins, parsley butter, gravy and roasted potatoes

tue chicken in tarragon velouté
with roasted potatoes, dijon mustard and pickled carrot

wed deep-fried west sea fish
with green pea cremé, french fries and pickles
mayonnaise

thu grilled chorizo
with feta cheese cremé, tomato and pepper salsa,
blackened onion and basil

fri wallenbergare
with potato purée, lingonberry and green peas in melted
butter

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

155 kr this week's green: pasta pappardelle
in a tomato sauce with artichoke, olives, feta cheese and
rocket

185 kr this week's salad: smoked salmon salad
with baked egg, pickled cucumber and mustard

165 kr french omelette
filled with stewed mushrooms and aged cheddar

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

mains

- 285 kr steamed filet of char
with sour cream crushed early potatoes, green asparagus, pickled cucumber salad and creamy common mussel 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 elderberry 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 whipped blueberry cream
- 35 kr chocolate truffle
with baileys
- 195 kr great ending
your choice of coffee, cognac and chocolate truffle

wine & other beverages

sparkling on glass

nv perrier-jouët grand brut, champagne, fr	140
nv cava villa conchi reserva, sp	110
nv crémant de bourgogne blanc de blancs brut	130

white on glass

2017 chablis sainte claire vieilles vignes, j-m brocard, bourgogne, fr	155
2017 sancerre "les pierris", domaine champault, loire, fr	145
2016 bockholmens chardonnay, laurent miquel, languedoc, fr	110
2017 generations spätlese trocken, pauly, mosel	120
2016 marqués de murrieta, pazo barrantes, albarino, sp	130
2017 soellner, toni gruner veltliner, at	115
2016 culinaria chenin blanc, sa	130

rosé on glass

2017 m de minuty rosé, provence, fr	120
2017 bockholmens cinsault/syrah rosé, languedoc, fr	110

red on glass

2016 bockholmens syrah/grenache, laurent miquel, languedoc, fr	110
2017 bockholmens pinot noir, laurent miquel, languedoc, fr	125
2014 cabernet sauvignon, lander-jenkins, kalifornien, us	135
2015 central coast pinot noir, calera, kalifornien, us	170
2014 the wine people, volpetto chianti reserva, it	115
2014 montefalco rosso it	125
2017 logan weemala pinot noir au	135

bottled beer & cider

melleruds utmärkta pilsner	63
wisby lager	65
birra moretti toscana 50cl	85
hale to nothing pale ale	69
kallholmens levande ipa	69
omnipollo nebuchadnezzar ipa	79
electric nurse pale ale	79
poppels american pale ale	79
wisby weisse 50 cl	87
firestone walker pivo	92
galipette, dry applecider	75
kivik apple and elderflowercider	65
absolut mixt cloudberry/apple	65
absolut mixt blueberry/lime	65

non-alcoholic

richard juhlin piccolo	110
jacob´s creek, shiraz	50
leitz eins, zwei, zero white	50
leitz eins, zwei, zero rosé	50
mikkeller drink'in the sun 0,3%	69
low-alcoholic beer	34
fresh, sparkling water	34/55
soda coca-cola, fanta, sprite	38
ginger beer	47
ice tea, apple and elderflower	45
juice	38
appeljuice	49

coffee

coffee	34
espresso	26
double espresso	34
cappuccino	36
caffè latte	42
earl grey	34
green tea	34
roibos lava red tea	34

schnapps

absolut vodka	24:/cl
skåne	24:/cl
aalborg jubileum	24:/cl
bäska droppar	24:/cl
hallands fläder	24:/cl
linie akvavit	24:/cl
op anderson	24:/cl
rånäs	24:/cl
nyköpings brännvin	24:/cl