

ORANGERIET

summer 2019

Welcome to our lovely orangery down
by the water at Bockholmen!

Here we host special arrangements for parties of up to 30 people. All food is served "family style" on planks, trays and in bowls. We require your pre-order of an unitary three course menu at least 1 week prior to your visit. observe that if there's only a few in the party that prefers the vegetarian dishes we will serve a variation of the green dishes. (see separate menu for vegan options).

The minimum amount to book the Orangery is 15 persons, and a rental charge of 2000 kr applies. You can of course book the room for a lower amount if you wish (the rental charge would then rise).



www.bockholmen.com

C A N C E L A T I O N P O L I C Y
prices are incl. vat. cancellation of an event must be made at least seven days prior the event to avoid billing. if cancellation occurs after this we will charge 500 sek per guest. the number of guests can be adjusted without charge until two days prior your visit. payment terms are 10 days.

695 kr/pers chef's choice

the chef's choice of the best courses of the evening

we start of with a couple of snacks

then we continue with 2 starters

the main course will be your choice of fish or meat, or why not a bit of both 50 - 50

finally we will serve newly made ice cream and dessert of the evening

additional menus for pre-order

starters

245 kr/pers archipelago

pickled herring, cheese cake on matie herring with avruga caviar, skagen mixture with a dash of bleak roe and dubble smoked fillet of rainbow trout

served with bockholmen's bread basket, potatoes, butter fried brioche, sour cream, lemon, horseradish mayonnaise with mustard, pickled cucumber and chopped summer onion

additional option: bockholmen's home-spiced snaps 22/ cl

255 kr/pers côte d'azur

3 chosen charcuteries, steak tartar on ox topside with cognac and dijon, blackened tuna loin with gremolata

served with dried tomatoes with mozzarella and basil, pistou, deep-fried artichoke with truffle cream, cornichons & olives in grilled lemon oil and grilled levaine bread

main course

455 kr/pers mixed grill from land and sea

grilled tenderised entrecôte, fillet of char, corn-fed chicken and chorizo sausage

served with primeurs of the season, potatoes, french fries, green salad, bearnaise sauce, feta cheese cream, herbal butter, tomato salsa and roasted gravy

this course can also be ordered with grilled pieces solely from the sea, the land or vegetarian

desserts

110 kr/pers white chocolate and yoghurt pannacotta
with swedish summer apple crème, deep-fried almond
cake and spiced condensed milk

125 kr/pers dark chocolate crème
with raspberry sorbet, compote on fresh berries and
italian meringue

85 kr/pers classic creme brûlée

95 kr/pers ice cream and sorbet
today's selection of ice cream and sorbet

95 kr/piece cake menu, 1-14 pieces

chocolate

dark and light chocolate mousse with raspberries,
summer berries, white chocolate and passion fruit

cream cake

sponge cake, vanilla cream, strawberry cream,
meringues and grated lime

lemon tarte

with italian meringue and raspberries

beverage bundles

490 kr/pers bundle 1
4 glasses of specially selected beverages for your menu

595 kr/pers bundle 2
4 glasses of our finest beverages with refill

seafood platter

895 kr/pers large
1/1 canadian lobster, king crab, oysters, scallop,
greenland shrimps, smoked shrimps and common
mussels

595 kr/pers small
1/2 canadian lobster, greenland shrimps, smoked
shrimps, common mussels and boiled mondi crab

accompaniments

mayonnais, aioli, cocktail dressing, onion vinaigrette,
lemons, brioche bread and rye bread

additional

shellfish

275 kr 1/2 lobster
95 kr/piece langoustine
195 kr/piece king crab
55 kr/100g greenland shrimps
55 kr/100g smoked shrimps
today's price crayfish (seasonal)

french oysters

35 kr/styck fine de claire
45 kr/styck utah beach
55 kr/styck belon

caviar

755 kr/30g italian sturgeon caviar
995 kr/30g carelian caviar