

## Autumn at Bockholmen

october - november 2019

something to drink  
before dinner

glass of champagne  
nv perrier-jouët grand brut  
145 kr

negroni  
gin - campari - söt vermouth  
145 kr

dry martini  
gin - dry vermouth  
130 kr

last word  
chartreuse - gin - maraschino - lime  
135 kr

fläder GT  
gin - fläder tonic  
135 kr





# SEAFOOD MENU

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995 kr per person

## first serving

crab cake

with roasted corn creme, wasabi and black avruga caviar

185 kr

creamy burrata & caramelized fig

with apricot purée and roasted pistacchio nuts

185 kr

blackened ox tartare

with truffle and pecorino creme, pickled mustard seeds and crispy

185 kr



## second serving

langoustine soup

with roasted buckwheat, chive oil and garden cress

115 kr



## third serving

broiled escalope

with potato purée, browned butter, king bolete mushroom and smoked pork side

125 kr



## fourth serving

plateau

with half lobster, oysters, smoked langoustines from greenland,  
crab, common mussels and langoustines

with aioli, chili mayonnaise, mignonette and grilled lemon

525 kr



## fifth serving

three different cheeses

95 kr



## sixth serving

crumble

with apple and cloudberry compote, juniper berry ice cream and  
sea buckthorn meringue

110 kr



# FOR THOSE THAT DON'T EAT SEAFOOD

from 1 person, a pre-order is required 4 prior to your visit

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## option one

545 :- / person

blackened ox tartare  
with truffle and pecorino creme, pickled mustard  
seeds and crispy sage

whole fried fillet of deer  
with portwine gravy, lingon chutney, butter fried  
forrest mushroom and potato puree with garlic

crumble  
with apple and cloudberry compote, juniper berry  
ice cream and sea buckthorn meringue

## option two

475 :- / person

ravioli filled with king bolete mushroom  
filled with king bolete mushroom and cream  
cheese, browned hazelnut butter and crispy  
parsley

whole baked pumpkin  
with feta cheese, lemon- and thyme sauce, roasted  
almonds, root vegetables and green kale crisp

crumble  
with apple and cloudberry compote, juniper berry  
ice cream and sea buckthorn meringue



[www.bockholmen.com](http://www.bockholmen.com)