

*Bockholmen*

HAV & RESTAURANG

## À LA CARTE

### aperitif

one glass of champagne

nv perrier-jouët grand brut

145 kr

### capri tonic

limoncello - tonic

155 kr

### paloma

tequila - grapefruit - lime

145 kr

### negroni

gin - vermouth - campari

145 kr

### bockholmens lemonade

vodka - ginger - lingonberry

145 kr



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

## snacks

- 55 kr Salt roasted marcona almonds
- 135 kr Bleak roe on almond potato crisp  
with tangy cream and red onion

## starter

- 165 kr Classic steak tartar  
with pickled yellow beets, fried capers,  
mustard seeds and dijon cremé
- 155 kr Lemon marinated skrei cod  
with shimps, green chili pepper, lime,  
avocado and sorrel
- 135 kr Deep-fried mushroom packs  
with truffle oil, pickled pumpkin and  
garden salad



*Above: Renovation of  
Bockholmen started 2003*

*Right: Bockholmen  
summer 2017*



## mains

- 195 kr    Fried gnocchi  
with black cabbage, svecia cheese,  
hazelnuts, browned butter and sage
- 249 kr    Steamed char  
with white wine sauce, trout roe and  
grilled point cabbage
- 325 kr    Dry aged entrecôte  
with butter tossed spring vegetables,  
potato terrin and red wine sauce

## cheese serving

- 95 kr    Small cheese sandwich "au gratin"  
gratinated brie de meux on butter-fried  
brioche with fig caramel and tangy sprout  
salad

## dessert

- 85 kr    Crème brûlée
- 110 k    Chocolate mousse  
with forrest fruit and oats
- 115 kr    Fancy ending  
E.T.C

Do you have allergies? Or do you want to know exactly what the food contains? Ask your waiter for more info!