

Bockholmen

HAV & RESTAURANG

À LA CARTE

Apertivos

One glass of champagne
Nv Launois Grand Cru Brut BdB
145 kr

Spritz

Aperol, Prosecco and Orange
135 kr

Bellini

Sparkling wine and White peach
135 kr

Sidecar

Conjac, Cointreau and Lemon juice
135 kr

Negroni

Gin, Martini Rosso and Campari Bitter
135 kr

Lynchburg Lemonade

Jack Daniel's, Triple sec and
Fresh squeezed lemon juice

135 kr



www.bockholmen.com

Always at Bockholmen

- 225 kr Meatballs
with cream sauce, potato purée, pickled cucumber and raw preserved lingon berries
- 225 kr Lightly salted salmon
with dill stewed potatoes and coursed mustard
- 250 kr Shrimp salad
with avocado, asparagus, poached egg and nobis dressing

Starter

- 175 half Bockholmens skagen mixture
235 whole on butterfried bread, pickled red onion, and whitefish roe
- 159 kr Norröna matjes herring
with chopped egg, onion, sour cream, browned butter, deep fried jerusalem artichoke and almond potatoes
- 169 kr Creamy burrata
with variation on summer tomatoes, sunflower pesto, salted almonds and balsamico
- 159 kr The kitchen's take on caponata
with grilled garlic bread, olives, marinated bell pepper and basil
- 165 kr Bockholmen's smoked shrimps
with aioli and grilled levaine bread
- 32 kr/p Oysters with accompaniments
179/6p Served after availability
335/12p



Above: Renovation of Bockholmen starts 2003

Right: Bockholmen summer 2017



Do you ni allergier or want to know exactly what's in the food? Ask your waiter!

Main

- 245 kr Fish and seafood casserole
with inspiration from southern France,
served with pickled fennel, shrimps, aioli
and garlic croutons
- 325 kr Boiled lightly salted cod
with poached egg, grated horse radish,
hand peeled shrimps, hollandaise
sauce and herb tossed boiled potatoes
- 289 kr Baked rainbow trout
with green pea creme, summer
primeurs, trout roe, langoustine sauce
and herb tossed boiled potatoes
- 295 kr Grilled flank steak
with garlic fried portobello, roasted
tomatoes, blackened gem salad, red
wine sauce, crispy onion ring and
chorizo creme
- 245 kr Steak tartare
with tarragon creme, pickled onion,
crispy pancetta, baked tomatoes,
caper, olives, bread crisp, grated
parmesan and french fries
- 225 kr Swedish potato "dumpling"
flavoured with preserved cheese
served with green pea creme, summer
primeurs, truffle mayonnaise, browned
butter and roasted hazelnuts

Dessert

- 135 kr Glacé au four
on sponge cake with strawberry parfait
and caramel sauce
- 115 kr Rhubarb compote with roasted
white chocolate
with meringues and vanilla ice cream
- 65 kr Cheese of the night
with fig marmalade
- 115 kr Crème brûlée
- 65 kr Small chocolate creme
with salt roasted nuts and olive oil
- 45 kr/kula Ice cream/sorbet of the day
- 45 kr Truffle