

Bockholmen

HAV & RESTAURANG

À LA CARTE

Apertivos

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

Spritz

Aperol, sparkling wine and Orange
135 kr

Bellini

Sparkling wine and White peach
135 kr

Sidecar

Conjac, Cointreau and Lemon juice
135 kr

Elderflower Collins

Hendricks Gin, Elder, Lime and Tonic
135 kr

Todays Cocktail

135 kr



www.bockholmen.com

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



*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!

Varmrätt

- 225 kr **Meatballs**
with cream sauce, potato purée, pickled cucumber and raw preserved lingon
- 245 kr **Fish and seafood casserole**
with inspiration from southern France, served with pickled fennel, shrimps, aioli and garlic croutons
- 309 kr **Butter fried cod back**
with poached egg, grated horse radish, hand peeled shrimps, hollandaise sauce and herb tossed boiled potatoes
- 325 kr **Baked rainbow trout**
with summer chantarelles, variety of cauliflower, pickled yellowbeet and crayfish cloud, browned butter and dill
- 295 kr **Grilled pork blade roast**
with fois gras terrine, gruyere gratinated jerusalem artichoke, confit king bolete, blackened autumn kale, truffle and steak gravy
- 245 kr **Steak tartare**
with tarragon creme, pickled onion, crispy pancetta, baked tomatoes, caper, olives, bread crisp, grated parmesan and french fries
- 255 kr **Swedish potato "dumpling"**
flacoured with preserved cheese, served with chantarelles, variation of cauliflower, pickled yellowbeet, truffle mayonnaise, browned butter with roasted hazelnuts

Dessert

- 139 kr **Baked Chocolate**
with raspberrysorbet, lemoncurd, fresh raspberries, licorice and oxalis
- 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**

Sparkling

Nv Launois Grand Cru Brut Blanc De Blancs, Champagne	150/900
Pol ROger Reserve	840
Nv Cava Villa Conchi Reserva	110/660

White wine

2018 Brocard Chablis Saint Clair Vieilles Vignes, Bourgogne	115/750
2019 Sancerre Blanc Les Pierris, Loire	135/590
2018 Bockholmen Chardonnay, Laurent Miquel, Languedoc	115/490
2019 Chateau Fuissé, Tête de Cru, Bourgogne	850
2019 Huber Terrassen Grüner Veltliner, Traisental At	140/560
2017 Pauly Generations Spätlese Trocken, Mosel	135/590
2015 Journeyman Cardonnay, Sonoma Coast, Us	1050
2016 Lander-Jenkins Lander-Jenkins Chardonnay	115/750

Rosé wine

2019 M De Minuty Rosé, Provence, Fr	130/550
2019 Bockholmen Cinsault/Syrah Rosé Languedoc, Fr	120/495
2018 Zweigelt Rosé, Kamptal, At	120/495

Red wine

2018 Bockholmen Syrah/Grenache, Laurent Miquel, Languedoc	120/495
2018 Bockholmen Pinot Noir, Laurent Miquel, Languedoc	130/550
NV Xavier SM Grenache Syrah Côtes du Rhône, Mgn	1100
2015 Rabl Zweigelt Alte Reben, Kamptal, At	135/560
2016 Baigorri Rioja Crianca, Rioja, Es	155/620
2012 Alfiero Boffa La Riva Barbera, Piemonte, It	140/620
2014 The Wine People Volpetto Chianti Reserva, Veneto, It	125/550
2018 Renato Ratti Ochetti Nebbiolo D´alba, Piemonte, It	140/620
2017 Lander Jenkins Cabernet Sauvignon, Kalifornien, Us	140/620
2017 Seghesio Sonoma Zinfandel, Kalifornien, Us	155/750
2017 Lander Jenkins, Pinot Noir, Kalifornien, Us	155/750

Beer & Cider

Wisby Pilsner, 5,0% Eko	75
Kallholmen Levande Lager, 4,7%	79
Pistonhead Flat Tire, 4,5%	65
Sitting Bulldog Ipa, 6,4%	79
Kallholmens Levande Ipa, 5,6%	79
Heineken, Ljus Lager 50 cl 5%	79
Daura Damm, Gluten-free Lager, 5,4%	75
Wisby Weisse, 5,2%	79
Kivik Eco appel cider, 4,5%	69

Non-alcoholic

Sparkling, Blanc De Blancs By Richard Juhlin	105
Leitz Eins, Zwei, Zero Riesling	75/290
Leitz Eins, Zwei, Zero Rosé	75/290
Wisby Lager	65
Easy Rider Bulldog	65
Ginger Beer	49
Ice tea From Johan & Nyström	49
Appelmust	49
Soda Coca-Cola, Fanta, Sprite	38
Juice	38
Sparkling water 0,5 l	30

Coffee From Johan & Nyström

Filter coffee	39
Espresso	36
Dubble Espresso	39
Cappuccino	45
Caffè Latte	55
Green Tea	39
Roobios Lava Red Tea	39
Earl Grey Tea	29