

Bockholmen
HAV & RESTAURANG

LARGE GROUPS Menus

Autumn 2020



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.

Starters

- 175 kr/p Bockholmen's skagen mixture
on butterfried bread, pickled red onion, and
whitefish roe
- 169 kr/p Creamy burrata
with variation on summer tomatoes, sunflower
pesto, salted almonds and balsamico

Mains

- 299 kr/p Grilled pork blade roast
with fois gras terrine, gruyere gratinated
jerusalem artichoke, confit king bolete,
blackened autumn kale, truffle and steak gravy
- 325 kr/p Boiled lightly salted cod
with poached egg, grated horseradish, hand
peeled shrimps, hollandaise sauce and herb
tossed boiled potatoes

Desserts

- 115 kr/p Crème brûlée
- 65 kr/p Small chocolate crème
with salt roasted nuts and olive oil