

Bockholmen

THE ATELIER

SUMMER 2021

H A V & R E S T A U R A N G

We require your choice of menu, the same for everyone except those with allergies/vegetarians, two weeks prior to your visit.



STARTER

Toast Bockholmen 195 kr
on shrimps, smoked whitefish roe and crispy bread

Mixed steak tartare 145 kr
with flavour from the grill, sweet and tangy salad
made with tomato and onion

Luke warm crispy white asparagus 149 kr
with grated tomato and green mayonnaise



MAIN COURSE

Lightly baked fillet of char 249 kr
with smokey potato crème, avocado, water cress and
gaspacho with gambas

Grilled sirloin 250 gram 325 kr
with haricot verts, bearnaise sauce, french fries and salad

Seafood royale 345 kr/person
Creamy lobster rice, scallop, gambas, tuna,
octopus, char and mussels



DESSERT

Deep-fried banana with chocolate ice cream 110 kr

Vanilla ice cream with warm Licor 43 chocolate sauce 110 kr

Lemon meringue pie with raspberry sorbet 105 kr

*Har ni allergier eller vill ni veta exakt vad maten innehåller?
Fråga oss så berättar vi!*