

BOCKHOLMEN

EVENING MENU

SERVED FROM 17.00

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

SNACKS

A fine piece of preserved **brie de meaux** 85 kr

10 gram **sturgeon-roe** from Polanko 95 kr

Truffle salami 85 kr

Olives and almonds 75 kr
from the mountains around the Mediterranean

Pan con tomato with ramson 75 kr

Luxery can from grand gourmet, today's price



SMALLER

Spring vegetable crudité 195 kr
with thousand island dressing and bleak roe dip

Bockholmen classic 225 kr
the classic bleak roe serving of the house
which has been served since we first opened



STARTER

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

Burrata from southern Italy 129 kr
rolled in roasted seeds and bread crumbs

Gratinated common mussels 135 kr
in parsley and garlic

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



CATCH OF THE DAY

Oven fried fish with bones 299 kr
with lobster hollandaise, sugar peas
and swedish early potatoes

THE PRIDE OF THE HOUSE

Seafood royale 345 kr/person
Creamy lobster rice, scallop, gambas, tuna,
octopus, char and mussels
served to a minimum of 2 persons



MAINS

Tempura on crispy spring vegetables 220 kr
with ramson dressing and creamy chick pea

Spaghetti "carbonara" 235 kr
with yellow chantarelles, smoked pork belly and lots of truffle pecorino

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

Grilled tuna salad 249 kr
with avocado, feta cheese and crispy green beans

Piglet Provençal 299 kr
with green beans, tomatoes, aioli, steak gravy
and french fries

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

800 gram t-bone steak for two 650 kr
with garlic butter, bearnaise sauce, tomato salad
and french fries



DESSERTS

Lemon sorbet with caramelized rosemary and limoncello 75 kr

Roasted **sponge cake** with grilled pineapple
and piña colada ice cream 125 kr

Deep-fried banana with chocolate ice cream 110 kr

Cremé brulée on nutella and sweet raspberries 95 kr

Vanilla ice cream with warm Licor 43 chocolate sauce 110 kr

Lemon meringue pie with raspberry sorbet 105 kr



SMALL SWEETS

Chocolate anchovy 45 kr

Chocolate truffle 35 kr

Chocolate ball rolled in coconut flakes 45 kr

Jelly raspberry 45 kr