

# LUNCH MENU

SERVED MONDAY-FRIDAY 11.00-15.00

## SNACKS

- Crispy vegetables with ranch dip 95 kr  
Garlic bread with grated sun ripe tomato 55 kr  
Deep-fried calamares with aioli 95 kr



## SMALLER

- Pickled beetroot tartare with water cress and preserved feta cheese 149 kr  
Burrata with the lovely panzanellan from Toscana, avocado and zucchini 175 kr  
Bockholm classic the house classic bleak roe serving since opening 225 kr  
Mixed steak tartare with flavour from the grill, sweet and tart salad on tomato and onion 145 kr



## SALADS

- Grilled tuna salad with avocado, feta cheese and crispy green beans 249 kr  
Hipster garden kale with avocado, green bellpepper, sugar peas and grilled almond dressing 199 kr  
Salad made of grilled french farm ham, gouda cheese and Rhode Island 249 kr



## OMELETTE

- Omelette natural with garden salad 135 kr  
Omelette with smoked ham, truffle pecorino and garden salad 155 kr  
Omelette with green asparagus, feta cheese and garden salad 149 kr  
Extra – french fries 35 kr



## FROM THE GRILL

- Grilled sirloin 250 gram 275 kr  
with cafe de paris, sugarpeas and french fries  
Vitello tonato on grilled veal and tuna 245 kr  
with lemon and caper butter and french fries



## HOUSE'S CLASSIC

- Veal meatballs 195 kr  
with cream sauce and potato purée, pickled cucumber and lingon berries  
Spaghetti "carbonara" 235 kr  
with yellow chantarelles and lots of truffle pecorino  
Crispy raw rake 245 kr  
with bleak roe, sourcream, red onion and chives - a classic  
Lightly broiled salmon "butterfly" 195 kr  
with cucumber yoghurt and boiled swedish early potatoes



## CATCH OF THE DAY

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



## EVERY DAY LUXURY

- Bockholmen's Bouillabaise 245 kr  
with "pain riche" and aioli

## BOCKHOLMEN'S LONG LUNCH 695 KR

*Suitable for you who have at least two hours and want to drink wine*

We start with salty snacks, if it's beautiful weather  
it's great to start in the garden over a glass

We continue at the table where we serve our best small dishes; salty from  
the sea, crispy green and tastiness from forest and farm

A middle course

Now it's time to eat mixed from the grill, meat, seafood, served with  
lemon, dip, garden salad, garlic bread and french fries

A refreshing spoon with creamy sorbet

Now we are full, but a serving of sweets is always wonderful  
we eat flavors of chocolate and vanilla



## BOCKHOLMEN'S CHEESE PLATE 129 / 159 / 249 KR

*a classic both suitable before, during or after lunch*

5 different cheese with crackers, grapes, radish and sweet marmalade



## DESSERTS

- A plate with sliced water melon 95 kr  
Lemon sorbet with caramelized rosemary 75 kr  
Cremé brûlée on nutella and sweet raspberries 95 kr  
Smulpaj på rabarber och jordgubbar med vaniljglass 110 kr



## SMALL SWEETS

- Chocolate anchovy 45 kr  
Chocolate truffle 35 kr  
Chocolate ball rolled in coconut flakes 45 kr  
Jelly raspberry 45 kr



## TODAYS' SPECIAL W. 19 - 145 KR

- Monday  
Salmon pudding on raw spiced salmon  
with creamy mustard sauce and grilled lemon  
Tuesday  
Fried lightly salted pork  
with onion sauce, potatoes and herb salad  
Wednesday  
Oven baked west sea cod provencale  
with broccoli and potato purée  
Thursday  
Lamb patties  
with roasted root vegetable salad, marinated tomatoes  
and goat cheese cremé  
Friday  
Grilled chicken diablo  
with caesar salad and french fries  
Weekly vegetarian  
Whole fried cauliflower as in Toscana  
with light boiled tomato sauce, fresh onion, olives and green beans

*Do you have allergies or want to know exactly what's in the food? Ask your waiter!*