

Evening Menu

EVENTING 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 145 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



STARTER

Luke warm crispy white asparagus 149 kr
with grated tomato, roasted almonds 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



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



CATCH OF THE DAY

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

THE PRIDE OF THE HOUSE

Seafood royale, served to a minimum of 2 persons, 375 kr/person
Creamy lobster rice, scallop, gambas, tuna,
octopus, char and mussels

T-bone steak for two 850 kr
with garlic butter, bearnaise sauce, tomato salad, fried beans
and french fries



MAINS

Roasted southern france vegetables "Ratatouille" 220 kr
with grilled eggplant crème and deep-fried halloumi

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

Lightly baked fillet of char 275 kr
with smokey potato crème, avocado, water cress and
gaspacho with gambas

Grilled tuna salad 259 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 325 kr
with haricot verts, bearnaise sauce, tomato salad and french fries



DESSERTS

Lemon sorbet with caramelized rosemary and limoncello 75 kr

Grilled pineapple with piña colada ice cream and roasted sponge cake 125 kr

Deep-fried banana with chocolate ice cream 110 kr

Cremé brûlée on nutella and sweet raspberries 95 kr

Vanilla ice cream with Licor 43 and warm 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

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

Bockholmen

BEVERAGES

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

CHAMPAGNE

Nv Launois Grand Cru Brut Blanc De Blancs, Champagne 150/900
Nv Pol Roger Brut Reserve, Champagne 840



SPARKLING

Nv Cava Villa Conchi Reserva 110/660



WHITE WINE

2018 Brocard Chablis Saint Clair Vieilles Vignes, Bourgogne 155/750
2019 Sancerre Blanc Les Pierris, Loire 135/590
2018 Bockholmen Chardonnay/ Viognier, Laurent Miquel, Fr 115/490
2019 Huber Terrassen Grüner Veltliner, Traisental At 140/620
2016 Lander-Jenkins Lander-Jenkins Chardonnay 155/750
2016 Chateau- Fuissé, Tête de cru, Bourgogne, Fr 850
2013 Journeyman, Chardonnay, Sonoma Coast, Us 1050



ROSÉ WINE

2019 M De Minuty Rosé, Provence, Fr 130/550
2019 Bockholmen Cinsault/Syrah Rosé Languedoc, Fr 120/495
2019 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
2015 Rabl Zweigelt Alte Reben, Kamptal, At 560
2016 Baigorri Rioja Crianca, Rioja, Es 620
2016 The Wine People Volpetto Chianti Reserva, Veneto, It 560
2016 Enoitalia aristocratico valpoicella ripasso, Veneto, It 135/595
2018 Renato Ratti Ochetti Nebbiolo, Piemonte, It 620
2017 Lander Jenkins Cabernet Sauvignon, Karifornien, Us 140/620
2017 Seghesio Sonoma Zinfandel, Kalifornien, Us 155/750
2013 Alfiero Boffa, Barbera D'asti, La Riva, Piemonte, It 620
NV Xavier Vignon S/M Syrah/Grenache, Rhône, Fr 1100 (Mgn)

COCKTAILS

Bellini 155
Champagne and Peach

Aperol Spritz 145
Aperol, Cava and Soda

Elderflower 145
St:germain Elderflower, Cava and Lemon



BEER

Wisby Pilsner, 5,0% Eko 75

Pistonhead Flat Tire, 4,5% 65

Kallholmens Levande Ipa, 5,6% 79

Daura Damm, Glutenfri Lager, 5,4% 75

Mariestads Export, 50cl, 5,3% 89



NON-ALCOHOLIC

Sparkling, Blanc De Blancs By Richard Juhlin 105

Leitz Eins, Zwei, Zero Riesling 75/290

Wisby Lager, 65

Easy Rider Bulldog 65

Appel cider 49

Soda Coca-Cola, Fanta, Sprite 38

Juice 38

Sparkling water 0,5 l 30



COFFEE & TEA FROM JOHAN & NYSTRÖM

Filter coffee 39

Espresso 36

Double Espresso 39

Cappuccino 45

Caffè Latte 55

Green Tea 39

Roobios Lava Red Tea 39

Earl Grey Tea 29