

# THE ORANGERY

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

*We require your choice of menu, the same for everyone with the exception of any allergies / dietary deviations, no later than two weeks before your visit.*



## DRINK SNACKS

*When the weather is great, the snack is served on the deck outside*

**Snacks** 165 kr/guest

Pizza with thinly sliced early potatoes, bleak roe and chive

Pizza with summer truffle and green asparagus

**Snacks** 135 kr/guest

Large green almond olives, sliced serrano ham, truffle salami  
and crispy feta cheese from the oven

**Snacks** 135 kr/guest

Flavoured oysters

We open oysters in mixed sizes, served on ice and flavoured with fire,  
heat and asian saltiness

**Cheese tray – it doesn't get better** 135 kr/guest

We serve 7 types of cheese, from a creamy brie to a sticky  
blue cheese, biscuits, sweet membrino, grapes and radishes



## FIRST SERVERING AT THE TABLE

**Burrata** 185 kr/guest  
with lobster gaspacho and avocado

**Bleak roe from Hickey Bros fishery** 195 kr/guest  
served with crispy potato cake, sour cream  
and chopped summer onion

**Shrimp cocktail** 155 kr/guest  
classic shrimp cocktail with white asparagus and cocktail sauce

**Grilled vitello tonato** 185 kr/guest  
thin slices of veal with grilled and creamy tuna

*Do you have allergies or want to know exactly what's in the food?  
Just ask us!*

# Bockholmen

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



## SECOND SERVERING

*We set the table with the food on various plates and bowls,  
like a family serving*

### **Delicacies of the sea - bouillabaisse** 795 kr/guest

A cavalcade of grilled seafood and oven fried fish, served on platters and in beautiful bowls comes a rich soup made of lobster and saffron, crispy vegetables, creamy aioli, salsa verte and garlic bread

### **Pig feast – we light up the coloured lamps and enjoy life** 495 kr/guest

We eat roasted suckling pig from clay dishes, grilled green asparagus, salad of tomato and zucchini, feta cheese, roasted potato wedges, steak sauce from the pig, lemon aioli and pistou

### **Barbecue party** 695 kr/guest

T-bone steak, fat French chickens and veal sirloin grilled and oven baked, roasted potatoes, crispy goat cheese, tomato salad, crispy green peas and beans, large bowls with tart bearnaise sauce

### **Tenderloin Provençal classic** 450 kr/guest

Pink fried tenderloin in thick slices, raw fried summer potatoes in garlic and parsley, grilled red tomatoes, crispy haricot verts, oxe tail sauce and garlic butter



## DESSERTS

*We serve directly at the table,  
everyone provides for themselves according to their appetite*

### **Piece of cake** 110 kr/guest

raspberry and strawberry cake with vanilla crème and raspberry sauce

### **Pie made in wood stove** 110 kr/guest

luke warm pie made of peach and almond with frangelico cream

### **Deep fried banana** 135 kr/guest

warm chocolate from the oven, vanilla and smokey tequila dip

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