

Bockholmen

BRUNCH MENU

SERVED SATURDAY & SUNDAY FROM 11.30 - 15.00

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

SNACKS

Pan con Tomat 75 kr
with garlic and ramson

Truffle Salami 85 kr
with parmesan

Serrano Ham 95 kr
with pimentos

Crispy Vegetables 95 kr
with ranch dip

Almonds and Olives 75 kr
with garlic, lemon, chili

Luxery can from Grand Gourmet - Price of the day

Deep Fried Calamares 95 kr
with aioli and lemon



STARTERS

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

Mixed Tartare 145 kr
with flavours from the grill, served with a sweet and tart salad on tomato and onion

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



SIDE ORDER

French Fries 35 kr

Small Tomato Salad 45 kr

Bearnaise Sauce 35 kr

Pimiento de Padron 45 kr

Bread Basket 35 kr

MAINS

Egg Benedict 165 kr
with smoked ham, hollandaise and garden cress,
served with tomato salad

Omelette 165 kr
with smoked ham and truffle pecorino served with tomato salad

Omelette 155 kr
with green asparagus, goat cheese served with tomato salad

Classic Caesar Salad 229 kr
with chicken, parmesan, croutons and bacon

Vegetarian Caesar Salad 219 kr
with halloumi, parmesan, croutons and green beans

Shakshuka 229 kr
Tunisian tomato casserole with baked egg, grilled vegetables and bread

"Croque Monsuier" 185 kr
with smoked ham, gruyère, tomato, french fries and dijon mayonnaise

Club Sandwich 210 kr
with chicken, bacon, apple/curryslaw, french fries
and parmesan mayonnaise

Moules Frites 185 kr
served with aioli, french fries and grilled lemon

Beef Bookmaker Toast 230 kr
with beef, dijon mayonnaise, marinated tomato, poached egg,
horseradish and french fries

Veal Meatballs 195 kr
with potato purée, cream sauce, lingon berries and pickled cucumber

Truffle Cheeseburger – 160g 255 kr
with truffle mayonnaise, caramelized, roasted & tangy onion, preserved
priest cheese, french fries and green mayonnaise



DESSERT

Strawberry and Rhubarb Pie 110 kr
with vanilla ice cream and almond crumbs

Lemon and Maringue Pie 105 kr
served with raspberry sorbet

Nutella Crème Brûlée 95 kr
served with sweet raspberries

Ice-Cream or Sorbet 1 scoop / 45 kr

Chocolate Truffle 35 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 150/940
Nv Pol Roger Brut Reserve, Champagne 980



SPARKLING

Nv Cava Villa Conchi Reserva 110/660



WHITE WINE

2018 Brocard Chablis Saint Clair Vieilles Vignes, Bourgogne, Fr 155/750
2019 Sancerre Blanc Les Pierris, Loire, Fr 145/675
2018 Bockholmen Chardonnay/Viognier, Laurent Miquel, Fr 120/495
2019 Huber Terrassen Riesling, Traisental At 140/595
2016 Lander-Jenkins Lander-Jenkins Chardonnay, Us 155/750
2016 Chateau- Fuissé, Tête de cru, Bourgogne, Fr 850
2013 Journeyman, Chardonnay, Sonoma Coast, Us 1050
2018 Fedele Cataratto, Pinot Grigio, It 125/550



ROSÉ WINE

2019 M De Minuty Rosé, Provence, Fr 135/575
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 Johannes Geil, Pinot Noir, Rheinhessen, De 145/620
2016 Enoitalia Aristocratico Valpolicella Ripasso, Veneto, It 135/595
2015 Ratti Barolo Marcenasco, Piemonte, It 1250
2019 Morgan Bay Cabernet Sauvignon, Kalifornien, Us 145/620
2016 Morgan Bay Zinfandel, Kalifornien, Us 155/750
2019 Ferraton Côtes-du-Rhône Villages, Rhône, Fr 135/595
2018 Gerard Boyer Pinot Noir, Les Amerots, Bourgogne, Fr 775
2018 Pine Ridge Cabernet Sauvignon, Napa Valley, Us 1750
2017 Le Orme Barbera d'Asti, 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

Gin&tonic 135
Beefeater gin, tonic and lemon



BEER

Wisby Pilsner, 5,0% Eko 79

Melleruds Utmärkta Pilsner, 4,5% 75

Estrella Damm, 4,6% 75

Kallholmens Levande Ipa, 5,6% 85

Daura Damm, Glutenfri Lager, 5,4% 85

Menabrea Bionda, 4,8% 85



NON-ALCOHOLIC

Mousserande, Blanc De Blancs By Richard Juhlin 105

Leitz Eins, Zwei, Zero Riesling 75/290

Wisby Lager, Alkoholfri 65

Easy Rider Bulldog 65

Äppelmust 49

Läsk Coca-Cola, Fanta, Sprite 38

Trocadero Zero 38

Sparkling Water 1 liter 35



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