

# Evening Menu

## 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 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

**Deep fried green asparagus** 149 kr  
with truffle crème, grilled tomato, almond and baked egg

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

**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

**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!*