

LUNCH MENU

SERVED MONDAY-FRIDAY 11.30-15.00

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

- Burrata with the lovely panzanellan from Tuscany, avocado and zucchini 175 kr
Toast Bockholmen on shrimps, smoked whitefish roe and crispy bread 195 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 259 kr
Chicken Ceasar salad with parmesan, bacon and croutons 229 kr
Halloumi Ceasar salad with parmesan, green beans and croutons 219 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 295 kr
with cafe de paris, sugarpeas and french fries
Steak minute 245 kr
with blackened spring onion, green asparagus, garlic butter, steak gravy and french fries



HOUSE'S CLASSIC

- Veal meatballs 195 kr
with cream sauce and potato purée, pickled cucumber and lingon berries
Crispy potato cake 245 kr
with whitefish roe, sourcream and summer onion - a classic
Moules frites 185 kr
with aioli, french fries and grilled lemon



CATCH OF THE DAY

- Oven fried fish with bones 299 kr
with bleak roe 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 refreshing spoon with creamy sorbet

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

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



DESSERTS

- Lemon sorbet with caramelized rosemary 75 kr
Cremé brûlée on nutella and sweet raspberries 95 kr
Cobbler on rhubarb and strawberries with vanilla icecream 105 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. 29 - 145 KR

Monday

Blackened lightly salted salmon
with dill tossed potatoes, mustard crème and fennel salad

Tuesday

Braised breast of veal
with lemon crudité, potato purée, tart dill sauce and roasted onion

Wednesday

Gnocchi
with ragout on salsiccia, tomato, sage, lemon, garlic and black kale

Thursday

Steamed haddock
with crème and salad on broccoli, soy roasted Jerusalem artichoke, gari butter sauce and hazelnut

Friday

Chicken thigh fillet
with chorizo fried chickpeas, bean and chickpea crème, black kale and marinated tomatoes

Weekly vegetarian

Socca

with grilled bell pepper, roasted eggplant crème, blackened onion, confit tomato and coriander

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