

THE ORANGERY

LUNCH AUTUMN 2021

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

SNACKS

Charcuterie tray 175 kr/guest

with serrano ham, truffle salami, prosciutto, artichoke, olives, pan con tomato and marinated mozzarella

Beverage

alt.

Pizzette Bianca 175 kr/guest

with roasted bell pepper, goat cheese, smoked honey and deep-fried almonds
with grilled tomato, basil, blackened onion and pickled zucchini

Beverage



Menu

Two courses 475 kr

Three courses 585 kr

Choose your menu from the alternatives below. 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.

Wine bundle

which is adapted to the menu

Wine bundle Luxery 795 kr

Wine bundle 530 kr



FIRST SERVING

Lobster soup

with tartare on escallop, tarragon emulsion and crispy onion

Beverage

alt.

Variation on beets

with deep-fried goat cheese, roasted hazelnuts and marigold

Beverage

alt.

Bleak roe

with crispy potato cake, sour cream, onion and dill

Beverage

alt.

Steak tartare

with preserved mushroom, soy emulsion, roasted sesame and blackened onion

Beverage

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



SECOND SERVING

Frutti di Mare

Baked with flounder, grilled red shrimps, grilled oysters and cockles
Served with gremolata, aioli, "Patatas Bravas", roasted tomato, blackened
onion, garlic bread and crispy green salad

Beverage

alt.

Mixed Grill "Black and White"

Whole fried beef, veal sirloin and lamb roast beef.
Served with creamy potato gratin, baked plum tomato, blackened onion,
green beans, grilled King Oyster, truffle crème, oxtail gravy and crispy
green salad

Beverage

alt.

Bockholmen's Surf `n` Turf

- Additional 200kr/guest

Whole fried beef, veal sirloin, baked with flounder, grilled red shrimps and
oysters. Served with creamy potato gratin, gremolata, truffle crème, roasted
tomato, blackened onion, green beans, "Patatas Bravas" crispy green
salad and garlic bread.

Beverage

Add to the main course

½ grilled lobster 240kr

50g Snake River Farm Wagyu 200kr



THIRD SERVING

Chocolate mousse cake

with raspberries, passion fruit and pistachio

Beverage

alt.

Blueberry pie

with almond crumbs and vanilla crème

Beverage

alt.

Lemon tarte

with sugarcoated pistachio, raspberry crème and
salty liquorice meringues

Beverage



TO THE COFFEE

Chocolate truffle 45kr

Madelaine 45kr

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