

Bockholmen

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

ATELIER

WINTER / SPRING 2022

We require you choice of menu, the same for everyone except those with allergies/vegetarians, two weeks prior to your visit.



FIRST SERVING

Toast Skagen 175 kr

Shrimps, dill, mayonnaise and roasted bread

Bleak roe 175 kr

Smoked potato crème, dill, lemon confit and sour cream

Mushroom toast "Poor Knights" 145kr

Black kale and truffle pecorino



SECOND SERVING

Beef Wellington 355 kr

Portwine sauce, parmesan & turnip-rooted celery purée, sautéed kale

Bockholmen's Bouillabaisse 305 kr

Steamed cod, broiled scallop, grilled red shrimps, common mussels, saffron scented seafood sauce and aioli

Agnolotti 255 kr

Variation of pumpkin, sautéed hazelnut butter, deep-fried black kale, King Bolete mushroom, truffle and goat cheese



THIRD SERVING

Apple "Mille Feuille" 105 kr

Cardemom, sultana, sesame

Blueberry pie 105 kr

with almond crumbs and vanilla sauce

Crème Brûlée 90 kr

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