

# Bockholmen

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

## THE ORANGERY

WINTER / SPRING 2022

1045 KR / PERSON THREE COURSE MENU

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



### SNACKS

**Charcuterie plate** 175 kr/guest

Serrano ham, truffle salami, prosciutto, artichoke, olives,  
garlic bread and parmesan

*Alt.*

**Pizzette Bianca** 175 kr/gäst

Roasted bell pepper, goat cheese, smoked honey and deep-fried almonds  
Grilled tomato, basil, blackened onion and pickled zucchini



### FIRST SERVING

**Roasted Jerusalem artichoke soup**

Crème on Wrångebäck, jamed apple and jerusalem artichoke crisps

*Alt.*

**Toast Skagen**

Shrimps, dill, mayonnaise and crispy toas

*Alt.*

**Bleak roe**

Smoked potato crème, dill, lemon confit and sour cream

*Alt.*

**Duck rilette**

Cornichons, caramelized onion, cripy sour dough bread and mustard

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



## H A V E A N G

### SECOND SERVING

*The food is served on different plats and bowls directly on the table as a family serving*

#### Frutti di Mare

Baked witch fish, grilled red shrimps, blackened rainbow trout and cockles. Served with gremolata, aioli, "Patatas Bravas", roasted tomato, blackened onion, garlic bread and crispy green salad

*Alt.*

#### Mixed Grill "Black and White"

Whole fried tenderloin, roasted corn fed chicken and chuck steak rib. Creamy potato gratin, baked plum tomato, blackened onion, green beans, grilled King Oyster, truffle crème, ox tail sauce and crispy green salad

*Alt.*

#### Surf `n `Turf

*Additional 200 kr / person*

Whole fried tenderloin, roasted corn fed chicken, blackened rainbow trout and grilled red shrimps. Served with creamy potato gratin, gremolata, truffle crème, roasted tomato, blackened onion, green beans, "Patatas Bravas" crispy green salad and garlic bread.

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#### ADD TO THE MAIN

½ grilled lobster 240 kr / person

50g Snake River Farm Wagyu 200 kr / person



### SWEET ENDING

#### Chocolate mousse cake

Raspberries, passion fruit and pistageo

*Alt.*

#### Blueberry pie

Almond crumbs and vanilla crème

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#### WITH THE COFFEE

Chocolate truffle 45 kr / person

Madelaine 45 kr / person

Hazelnut tarte 45 kr / person

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