

# ORANGERY

maj, juni, juli & augusti



Welcome to the Orangery, our fantastic outdoor chambre séparée, here on Bockholmen. Here we can offer special arrangements for the slightly larger group. Perfect for smaller weddings, birthdays, groups of friends, bachelorette parties, bachelor parties, etc.

We can welcome up to 30 people per party and the mini charge is 20 people (adults).

You also have access to the large wooden deck with its comfortable lounge chairs. The wooden deck is shared with other guests. However, you have exclusive access to the front part of the wooden deck during your event.



# LUNCH IN THE ORANGERY

All food in the Orangery is served "family style" in mixed platters and bowls for you to share. A uniform choice is made of three dishes (starter, main course, dessert) and the price is set according to the choice of main course. Snacks are also ordered uniformly and the price is added per person.



## FIRST SERVING

### A taste of Sweden

Skagenröra, västerbotten pie, roe, boiled and poached salmon served with two kinds of bread and classic sides

Alt.

### Burrata

Our interpretation of "Caprese" with a variation of tomatoes, basil, grilled bread with garlic, olive oil and aged balsamic vinegar

Alt.

### Cooked white asparagus

served with a brown butter, hazelnuts and trout roe



## SECOND SERVING

### Country

Spicy chicken skewers and a tender entrecote. Served in mixed bowls - roasted potatoes, sweet and sour tomato salad, grilled asparagus, crispy beans with dijon vinaigrette and crispy onions, freshly whipped béarnaise and chili aioli

Alt.

### The delights of the sea

Garlic-scented grilled red prawns and wood fire roasted sea bass stuffed with herbs from the garden. This is served with saffron-scented rice, grilled vegetables, roasted tomatoes, crispy garlic bread and plenty of aioli

Alt.

### From farm to table

Root celery baked on glowing coals, confit portabello on skewers, grilled bell pepper stuffed with ricotta, stewed corn, hummus with zucchini and mojjo rojo

Alt.

### Bockholmens Seafood Plateau

Lobster, prawns, crayfish and oysters on large plateaus served together with baguette, crispy garlic bread, lemons, aioli and truffle mayo. Salad leaves and green beans with dijon vinaigrette and roasted seeds served in large bowls



## THIRD SERVING

### Summercake

Sweet strawberries, rhubarb and elderberries together with whipped cream  
- simply a taste of Swedish summer

Alt.

### Tiramisu

Our interpretation with creamy mascarpone, pickled cherries, flavored  
with espresso and marsala, interspersed with sweet savoiardi biscuits,  
topped with cocoa

Alt.

### Rhubarb pie

Tart rhubarb baked in the wood-fired oven covered with a crunchy blanket  
of almonds served with vanilla cream



## SNACKS

We serve these additions on the pier before dinner

Pizza with roe, dill & pickled onion 175 SEK

Pizza with asparagus and truffle 175 SEK

Pizza with mozzarella, sun ripened tomatoes & air dried ham 175 SEK

Oysters served with both classic and non-classic flavourings 115 SEK/3 pieces

Cheese & charcuterie with marinated olives and freshly baked foccaci 165 SEK



## WINE PAIRING

A good evening in the glass 595 SEK

Champagne with refill on arrival, 1 glass for the starter, 2 glasses for the  
main course and 1 glass of dessert wine

A party night with super nice wines 795 SEK

Champagne with refill on arrival, 1 glass for the starter, 2 glasses for the  
main course and 1 glass of dessert wine

Non alcoholic 395 SEK



## PRICES & INFO

Menu Country 645 SEK

Menu The delights of the sea 695 SEK

Menu From farm to table 595 SEK

Menu Seafood Plateau 1245 SEK

Children 0-3yrs Free, 4-8 yrs 300 SEK, 9-12yrs 500 SEK

You can arrive from 11:30 pm and enjoy until 15:00 pm.

### Cancellation policy

The prices are incl. VAT. Event cancellations must be made at least 28 working days before the performance date to avoid being charged.

If the cancellation takes place after this, the guest will be charged SEK 500 per booked guest. Guest can adjust the quantity free of