

MENU

Summer of 2023

Your choice of a uniform order of a menu
(adjustment for dietary deviations is of course made after menu selection)

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3-course meal 795 SEK  
Snacks per person  
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SNACKS

Marcona almonds & marinated olives from the Mediterranean 95 SEK

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

Oysters 115 SEK

We serve these fantastic delicacies from the cold French waters,
3 per person, with both classic and non-classic flavourings

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## FIRST SERVING

**Toast Skagen**

A classic that never goes out of time, served with butter-fried  
bread and topped with roe

**Burrata**

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

**Cooked white asparagus**

Lemon-infused asparagus served with a brown butter mousse, hazelnuts,  
parmesan and smoked trout roe

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SECOND SERVING

The second serving is served on large platters and bowls, for everyone to share 'family
style'

Mixed Grill

Large platters of roasted Iberico pig, 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

Frutas de mares

Garlic and chilli fried red prawns, grilled pulpo and herb grilled sea bass
served with saffron-scented rice, grilled vegetables, roasted tomatoes,
crispy garlic bread and plenty of aioli

Bockholmen

HAV & RESTAURANG

Vegetarian

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



THIRD SERVING

The third serving is served on large platters and bowls, for everyone to share 'family style'

Summertime

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

Tiramisu

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

Rhubarb pie

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



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

