

A'LA CARTE

Drinks before or under...

House Gin and Tonic
A glass of bubbles
A "gallop"
Aperol Spritz in a jug...

SNACKS

WHIPPED CREAMY BRIE WITH CRISPY BREAD - 75.-
10 GRAMS OF CAVIAR - 125.-
MARINATED OLIVES - 65.-
TRUFFLE SALAMI - 75.-
MIXED ALMONDS AND NUTS - 60.-
PAN CON TOMATO WITH GARLIC - 70.-
LUXURY SEAFOOD CONSERVES - 100.-

WE LOVE TO SHARE...

CHEESE PLATTER 165
Five types of artisan cheeses served with fruit jam, salty crackers, fruit and nut bread, and grapes.
CHARCUTERIE PLATTER 195
Italian and Spanish hams and salamis served with grilled bread, artichokes, and olives.

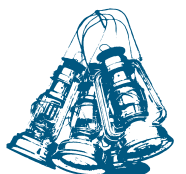
HOUSE SPECIALTIES THAT HAVE BEEN WITH US FOR 20 (!!) YEARS

TOAST BOCKHOLMEN 195
with shrimp, smoked bleak roe, horseradish, and crispy country bread
House ROE SERVING 225
Two varieties served with sour cream, crispy potatoes, and red onion
SEAFOOD ROYAL (för 2 personer) 365/person
With creamy lobster rice, scallops, prawns, tuna, squid, char, and mussels

APPETIZERS

Crispy warm WHITE ASPARAGUS 165
with virgin vinaigrette and herby mayonnaise
Creamy BURRATA 155
with roasted seeds, dried bread, green leaves, and tomatoes in aged vinegar
Gratinated BLUE MUSSELS 160
with herbs, garlic, lemon, and country bread
Classic BEEF TARTARE 155/225
with tangy beets, salty capers, silver onions, Dijon mustard, and cognac

Bockholmen



Do you have any allergies or would you like to know exactly what the food contains? Ask your waiter and we will tell

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MAIN COURSES

- Charcoal-grilled ROOTS 225
with herb-crushed potatoes, summer cabbage, cream of white beans, and summer truffle
- Fresh SPAGHETTI 235
with summer chanterelles, herby bread crumbs, and truffle pecorino
- Grilled CHAR 295
with green asparagus, herby new potatoes, vinegar-pickled silver onions with dill seeds, radishes, cured cucumber, trout roe, and frothy mussel
- Spicy tuna "NICOISE" 285
with creamy egg, olives, tangy tomatoes, green beans, Dijon dressing, red onions, and crispy potatoes
- Veal medallions "OSCAR" 335
with spicy choron sauce, white asparagus, summer truffle, and fried potatoes
- Grilled SIRLOIN STEAK 325
with green beans, baked tomato, gravy sauce, spicy fries, and tangy béarnaise

CATCH OF THE EVENING 325

Fish on the bone cooked in a pan or in the oven, depending on the fish of the moment.
Served with sugar snap peas, hollandaise sauce, herby new potatoes, capers, and horseradish.

MEAT ON THE BONE FOR TWO

French-style Provençal lamb with tangy feta cheese, mixed salad, grilled asparagus, fried new potatoes, gravy sauce and aioli.

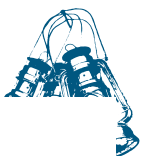
DESSERT

- STRAWBERRIES 110
with vanilla ice cream, crushed dreams, and whipped cream
- FOREST BERRY AND RHUBARB COMPOTE 120
with tangy mascarpone, meringues, and grated white chocolate
- COCONUT PARFAIT 110
with pineapple, milk chocolate cream, and roasted coconut
- CHOCOLATE MOUSSE 110
with warm cherries, hazelnuts, and crispy orange bread
- LEMON MERINGUE PIE 95
with licorice and raspberry sorbet
- CRÈME BRÛLÉE 120
- SORBET of the week 65

SMALL AND SWEET

- CHOCOLATE TRUFFLE 35
- CHOCOLATE BALL ROLLED IN COCONUT OR PEARL SUGAR 45
- CHOCOLATE SARDINES 45
- ASSORTED COOKIES 30
- A HANDFUL OF JELLY RASPBERRIES 40

Bockholmen



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