

LUNCH

Breadbasket

Pain riche
Crispbread
Rye bread
Whipped butter

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 CANNED SEAFOOD	100

SALADS

HOUSE SHRIMP SALAD	265
with creamy egg, tangy tomatoes, cucumber, avocado, Rhode Island dressing, and pickled onion	
KALE SALAD	225
with artichoke, olives, green beans, apple, and virgin vinaigrette	
Spicy tuna "NICOISE"	285
with creamy egg, olives, tangy tomatoes, green beans, Dijon dressing, red onions & crispy potatoes	



GRILLED

GRILLED ENTRECOTE	325
with green beans, baked tomato, gravy, spicy fries, and tangy béarnaise sauce	
GRILLED CHAR	295
with green asparagus, herbed new potatoes, vinegar-pickled shallots with dill seeds, radishes, pickled cucumber, trout roe, and frothy mussel	



The special

IN A HURRY?

If the dish isn't on the table within 14 minutes,
it's on the house...

POACHED SALMON 195
with herb mayonnaise, pressed cucumber,
sugar snap peas, and dill-tossed potatoes



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 ROE SERVING	225
Two varieties served with sour cream, crispy potatoes, and red onion	

OMELETTES

served with mixed salad, tangy tomato, cucumber, and Dijonaise dressing:

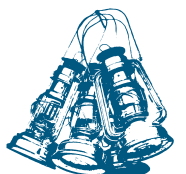
PLAIN	155
SMOKED HAM AND CHEDDAR	175
ASPARAGUS AND FETA CHEESE	175
ADDITIONAL CHARGE FOR FRIES	45

BOCKHOLMEN CLASSICS

VEAL MEATBALLS	225
with creamy potatoes, cream sauce, lingonberries, and pressed cucumber	
TOAST BOCKHOLMEN	195
with shrimp, smoked vendace roe, horseradish, and crispy country bread	
FRESH SPAGHETTI	235
with summer chanterelles, herbed breadcrumbs, and truffle pecorino	
PAN-SEARED BRINED SALMON FILLET	265
with dill-stewed potatoes and cucumber salad	

TO BE CONTINUED>

Bockholmen



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

LUNCH

TODAY'S SPECIAL 145

MONDAY

ROAST

with glazed carrot, cream sauce, currants and rissole potatoes

TUESDAY

GRILLED RAINBOW TROUT

with pickled beets, sugar snap, crushed potatoes and browned butter

WEDNESDAY

SPICY LAMB PATTIE

with grilled peppers, artichokes, roasted potatoes and mint yogurt

THURSDAY

CRISPY PORK BELLY

with soy mayonnaise, roasted sesame, green salad and new potatoes

FRIDAY

BBQ CHICKEN

with creamed corn, spinach, wedged potatoes and onion rings

VEGITARIAN OF THE WEEK 145

LONG-BAKED SUMMER CABBAGE

with chili and garlic, crispy noodles and chili mayo



DESSERT

STRAWBERRIES with vanilla ice cream, crushed dreams and whipped cream	110
LEMON MERINGUE PIE with licorice and raspberry sorbet	95
CLASSIC CRÈME BRÛLÉE	120
WEEKLY SORBET	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

Boule after a lunch?

Why not ask the waiter if there are any available
Boule lanes? It would be a nice way to wrap up
your time on the island:)

Bockholmen



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