

A'LA CARTE

Drinks before or during...

Gin and Tonic 165
Aperol Spritz 165
Hugo 165
Boulevardier 165

SNACKS

WHIPPED BRIE WITH CRISPY BREAD 75
MARINATED OLIVES 65
TRUFFLE SALAMI 75
MIXED ALMONDS AND NUTS 60
POTATO CHIPS WITH BLEAK ROE DIP 85
LUXURY SEAFOOD CONSERVES 100

WE LOVE TO SHARE...

CHEESE PLATTER 165
Five types of artisan cheese served with fruit compote, salty crackers, fruit and nut bread, and grapes
CHARCUTERIE PLATTER 195
Italian and Spanish ham and salami served with grilled bread, artichokes, and olives

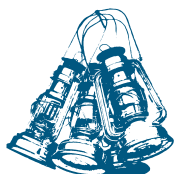
HOUSE SPECIALTIES THAT HAVE BEEN WITH US FOR 20 (!!) YEARS

TOAST BOCKHOLMEN 195/265
with shrimps, smoked bleak roe, horseradish, and crispy bread
House ROE SERVING 225
American bleak roe, creamy potatoes, red onion, aged balsamico

APPETIZERS

Grilled GREEN ASPARAGUS 165
tangy bearnaise and cured ham
Creamy BURRATA 155
with roasted seeds, dried bread, leafy greens, and tomatoes in aged vinegar
Gratinated BLUE MUSSELS 160
with herbs, garlic, lemon, and grilled bread
Classic BEEF TARTARE 155/225
with tangy beets, salty capers, white 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 you!

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MAIN COURSES

- Charcoal-grilled ROOT VEGETABLES 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, new potatoes, dill-pickles white onions,
radishes, cured cucumber, trout roe, and mussel foam
- Spicy tuna "NICOISE" 285
with creamy egg, olives, tangy tomatoes, green beans, Dijon dressing, red onions, and crispy potatoes
- Veal loin "OSCAR" 335
with spicy choron sauce, green asparagus, summer truffle, and fried potatoes
- Grilled RIB EYE 325
with green beans, baked tomato, gravy, spicy fries, and tangy bearnaise

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 2P 695

T-bone steak
served with tangy feta cheese, mixed salad,
grilled asparagus, fried new potatoes,
gravy and aioli

DESSERT

- STRAWBERRIES 110
with vanilla ice cream, crushed sugar cookies, and whipped cream
- WILD BERRY AND RHUBARB COMPOTE 120
with tangy mascarpone, meringues, and grated white chocolate
- WHITE 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 RASPBERRY JELLIES 40

Bockholmen



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