

LUNCH

Breadbasket

Pain riche
Crispbread
Rye bread
Whipped butter

SNACKS

WHIPPED BRIE WITH CRISPY BREAD	75
MARINATED OLIVES	65
TRUFFLE SALAMI	75
MIXED ALMONDS AND NUTS	60
POTATO CHIPS WITH ROE DIP	85
LUXURY CANNED SEAFOOD	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 ROE SERVING	225
American roe, creamy potatoes, red onion, and aged balsamico	

GRILLED

GRILLED ENTRECÔTE	325
with green beans, baked tomato, gravy, spicy fries, and tangy bearnaise sauce	
GRILLED CHAR	295
with green asparagus, new potatoes, dill-pickled white onions, radishes, pickled cucumber, trout roe, and mussel foam	



SALADS

HOUSE SHRIMP SALAD	265
creamy egg, tangy tomatoes, cucumber, avocado, Rhode Island dressing, and pickled onion	
Spicy tuna "NICOISE"	285
creamy egg, olives, tangy tomatoes, green beans, Dijon dressing, red onions and crispy potatoes	



BOCKHOLMEN CLASSICS

VEAL MEATBALLS	225
potato purée, cream sauce, lingonberries, and pressed cucumber	
TOAST BOCKHOLMEN	195/265
shrimps, smoked vendace roe, horseradish and toasted bread	

The special

IN A HURRY?

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

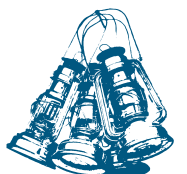
POACHED SALMON 195

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



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

- WEEK 29 -

MONDAY

GRILLED PORK CHOP

grilled zucchini, roasted potatoes, cream sauce

TUESDAY

WHITE WINE POACHED HADDOK

grilled lemon, boiled potatoes with dill, lemon butter sauce

WEDNESDAY

BEFF Á LA LINDSTRÖM

pickles, parsley butter, potato wedges, gravy

THURSDAY

COLD SMOKED SALMON

sugar snap peas, dill stewed potatoes

FRIDAY

BREADED CHICKEN THIGHS

pickled red cabbage, deep fried potatoes with herbs, siracha mayonnaise

VEGETARIAN OF THE WEEK 145

DEEP FRIED HALLOUMI

quinoa salad, tomato, pomegranate, blackened green asparagus, guacamole



DESSERT

STRAWBERRIES vanilla ice cream, crushed sugar cookies and whipped cream	110
LEMON MERINGUE PIE licorice and raspberry sorbet	95
CLASSIC 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

Boule after a brunch?

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

