

ATELJÉN

Autumn 2024

Welcome to The Studio, our fantastic private dining room upstairs.
Here we can offer special arrangements for up to 30 people.

In The Studio, we serve either a feast "family-style" in four servings or you can choose a three-course menu that we serve more traditionally.

If you have time and desire, we recommend booking a boules court
before or after the meal:)

Bockholmen
HAV & RESTAURANG

3-COURSES IN ATELJÉN

THREE-COURSE MENU 795 SEK

We have chosen appetizers to accompany the pre-drinks, so you can select a set menu with a starter, main course, and dessert.

APPETIZERS

CAVIAR POTATOES with sour cream and red onion

CROSTINI with tapenade and truffle salami

Whipped creamy BRIE with crispy bread

STARTERS

BOCKHOLMEN TOAST

with shrimp, bleak roe, horseradish, and crispy country bread

CREAMY BURRATA

grated tomato dressing, dried tomato, basil cream, roasted seeds, sweet rosemary

SPICED BOILED BEETS

beetroot hummus, salt-roasted seeds, watercress, dried bread, vegan caper mayonnaise

MAIN CORSES

GRILLED SIRLOIN STEAK

with green beans, baked tomato, gravy sauce, spicy fries, and tangy béarnaise

STEAMED CHAR

pommes duchesse, foamy champagne sauce, broccoli, sugar peas, cucumber

GLAZED WHITE CABBAGE

variation of broccoli, peas, gremolata, crispy potatoes

DESSERTS

CRÈME BRÛLÉE

CHOCOLATE CAKE

with warm cherries, hazelnuts, and crispy orange bread

CALVADOS-INFUSED APPLES

raisins, cinnamon, roasted almonds, vanilla ice cream

BEVERAGE PACKAGE

WINE PACKAGE SEK 650 PER PERSON

Cava on arrival, 1 glass of good wine for the starter, 2 glasses of good wine for the main course and coffee or tea for dessert

WINE PACKAGE - THE LITTLE EXTRA SEK 795 PER PERSON

Champagne on arrival, 1 glass of slightly better wine for the starter, 2 glasses of slightly better wine with the main course and coffee or tea with the dessert

ALCOHOL-FREE PACKAGE SEK 395 PER PERSON

BOTTLED WINE

Choose from our premium list of selected wines, either in ordinary bottles, decanted or why not magnum bottles.

FEAST IN ATELJÉN

In The Studio, we serve either a feast "family-style" in four servings or you can choose a three-course menu that we serve more traditionally

THE FEAST

The food is served on platters and in bowls on the table and shared. We have chosen appetizers to accompany the pre-drinks, so you can select a set menu with a starter, main course, and dessert.

MENU PRICE

(CHOICE OF MAIN COURSE SERVING DETERMINES THE PRICE)

MEAT 1295 kr/ person

FISH 1295 kr/ person

SEAFOOD 1395 kr/ person

VEGITARIAN 895 kr/ person

SURF AND TURF 1195 kr/ person

APPETIZERS

CAVIAR POTATOES with sour cream and red onion

CROSTINI with tapenade and truffle salami

Whipped creamy BRIE with crispy bread

STARTER SERVINGS

BOCKHOLMEN'S SKAGEN with smoked bleak roe, Västerbotten pie with summer chanterelles, cured and seared salmon with mustard cream and sea salad

CREAMY BURRATA with roasted seeds, warm white asparagus with virgin vinaigrette, tangy tomato salad, and garlic roasted bread

ITALIAN AND SPANISH CHARCUTERIE served with grilled bread, artichokes, and olives

MAIN COURSE SERVING

MEAT

Large platters with chili and garlic grilled flank steak, Provencal lamb racks, wood-fired pork belly, and spicy chicken skewers. In bowls, we serve roasted potatoes, crispy green salad, grilled asparagus, tangy tomatoes, aioli, chili mayonnaise, béarnaise, and spicy herb butter.

FISH

Large platters with seared "five spice" tuna, grilled char, garlic-scented gambas, squid, and steamed mussels. Everything is served with aioli, herb mayonnaise, brown butter, crispy green beans and peas, roasted potatoes, grilled asparagus, and green salad.

SEAFOOD

Large platters with oysters, fresh shrimp, lobster, crayfish, and crab claws served with grilled garlic bread, baguette, green salad, and new potatoes. In bowls, we serve Rhode Island, aioli, mignonette, truffle mayonnaise, and Dijon vinaigrette.

VEGITARIAN

Large platters with charcoal-grilled summer roots, wood-fired cabbage with mustard, pickled and grilled mushroom skewers. This is served with spicy herb butter, aioli, herb mayonnaise, hummus, tangy tomatoes, roasted potatoes, green salad, crispy green beans, and peas.

SURF AND TURF

Large platters with chili and garlic grilled flank steak, spicy chicken skewers, garlic-scented gambas, seared "five spice" tuna, and wood-fired cabbage with mustard. In bowls, we serve roasted potatoes, crispy green salad, grilled asparagus, tangy tomatoes, aioli, chili mayonnaise, béarnaise, and spicy herb butter.

DESSERT SERVING

BOCKHOLMEN'S SUMMER CAKE: Fluffy cake base with sweet strawberries, iced rhubarb, and elderflower served on lemon curd and vanilla cream

LEMON MERINGUE PIE from the wood-fired oven with sweet raspberries

CLASSIC CRÈME BRÛLÉE

BEVERAGE PACKAGES

WINE PACKAGE - 650 SEK PER PERSON

Cava upon arrival, 1 glass of good wine for the starter, 2 glasses of good wine for the main course, and coffee or tea for dessert.

WINE PACKAGE - THE LITTLE EXTRA - 795 SEK PER PERSON

Champagne upon arrival, 1 glass of slightly better wine for the starter, 2 glasses of slightly better wine for the main course, and coffee or tea for dessert.

NON-ALCOHOLIC PACKAGE - 395 SEK PER PERSON

BOTTLED WINE

Choose from our premium selection of wines, either in regular bottles, decanted, or why not magnum bottles.

SOME FORMALITIES

PAYMENT

Have you booked the dinner seating from 7:30 PM to 11 PM, we have a minimum charge of 20,000 SEK. Payment is made on-site by credit card or via invoice if prearranged and approved.

Payment is made collectively for the group.



EXTRAS

Extension of dinner seating until 12 AM for an additional cost of 4000 SEK.

Coffee candy: 65 SEK

After dinner snack: two sausages & hot chocolate: 95 SEK



Information about the little ones

Ages 0-2: Free (same menu)

Ages 3-7: 300 SEK (same menu or main course from the children's menu)

Ages 8-14: 500 SEK (same menu or main course from the children's menu)

From 15 years old: Full price

CANCELLATION POLICY

Prices include VAT. Cancellation of events must be made at least 28 working days before the date of execution to avoid charges.

If cancellation occurs after this, the guest will be charged 50% of the minimum charge.

The guest can adjust the number until 2 days before the event.

Bockholmen

H A V & R E S T A U R A N G