

ORANGERIET

2025

WELCOME TO ORANGERIET, OUR FANTASTIC OUTDOOR CHAMBRE SÉPARÉE!
Here we can offer special arrangements for up to 30 people.

Bockholmen
HAV & RESTAURANG

DINNER ORANGE-

At Orangeriet, we serve a festive meal in four courses. The starter is served on a plate, followed by the main dishes, which are presented on platters and in bowls at the table to be shared. We have selected appetizers to accompany the pre-dinner drink, and you choose a unified menu with a starter, main course, and dessert.

MENU PRICE

(DETERMINED BY THE CHOICE OF MAIN COURSE)

MEET 1295 kr/ person

FISH 1295 kr/ person

SEA FOOD 1395 kr/ person

VEGETARIAN 895 kr/ person

SURF AND TURF 1195 kr/ person

APPETIZERS

Marinated GAMBAS on skewers with aioli

Small BRUSCHETTA with truffle salami

VÄSTERBOTTEN CREAM with beets, honey, and nuts

STARTER SERVED ON A PLATE

TOAST BOCKHOLMEN

with shrimp, whitefish roe, horseradish, dill, lemon, and grilled bread

Or

BURRATA

with grilled asparagus, balsamic/honey dressing, crispy breadcrumbs, and herb salad

Or

WHOLE-GRILLED THINLY SLICED BEEF

on arugula, served with garlic dressing, Italian hard cheese, roasted seeds and lemon

MAIN COURSE

MEET

Pepper-grilled steak, Spicy chicken, and Pork belly black-orange

Served with herb-roasted potatoes, grilled asparagus, baked tangy tomatoes, feta cheese salad, garlic bread, béarnaise, truffle mayo and herb butter

FISH

Seared Arctic char, Grilled tuna, and Citrus-baked west coast fish

Served with herb-roasted potatoes, grilled asparagus, seared lemon, crispy tangy beans, browned butter hollandaise, aioli, green salad and garlic bread

CLASSIC SEAFOOD PLATTER

Oysters, Fresh shrimp, Lobster & Langoustines.

Served with Rhode-Island sauce, aioli, mignonette, truffle mayonnaise, bread, garlic bread and dill-cooked potatoes

VEGETARIAN

Salt-baked and grilled summer vegetables & Roasted cabbage glazed with honey and browned butter. Served with fresh potatoes, tangy crispy green beans, feta cheese salad, aioli, truffle mayonnaise, hummus and garlic bread

SURF AND TURF

Pepper-grilled steak, Spicy chicken & Grilled tuna.

Served with herb-roasted potatoes, grilled asparagus, tangy crispy beans, feta cheese salad, aioli, béarnaise, truffle mayo and garlic bread

DESSERT

BOCKHOLMEN'S SUMMER CAKE with vanilla cream, fresh berries, rhubarb, and mint

Classic CRÈME BRÛLÉE

MERINGUE SWISS served in large bowls with vanilla ice cream, chocolate sauce, caramel sauce, meringues, and whipped cream

PLATTER WITH TRUFFLES AND CHOCOLATE BALLS

LUNCH ORANGERIET

Available Monday-Friday between 11:30-14:00

At Orangeriet, we serve lunch in two courses. The starter is served on a plate, followed by the main course, which is presented in bowls and on platters for sharing among guests

MENUPRICE

595 KR/GUEST

STARTER SERVED ON A PLATE

TOAST BOCKHOLMEN

with shrimp, whitefish roe, horseradish, dill, lemon, and grilled bread

Or

BURRATA

with grilled asparagus, balsamic/honey dressing, crispy breadcrumbs, and herb salad

Or

WHOLE-GRILLED THINLY SLICED BEEF

on arugula, served with garlic dressing, Italian hard cheese, roasted seeds and lemon

MAIN COURSE

SPICY FLANK STEAK, GRILLED TUNA, AND GLAZED CABBAGE

serveras med örtrostad potatis, grillad sparris, fetostsallad, aioli, bearnaise och grillat vitlöksbröd

OPTIONAL DESSERT- 120 SEK PER GUEST

BOCKHOLMEN'S SUMMER CAKE

With vanilla cream, fresh berries, rhubarb, and mint

A FEW FORMALITIES

PAYMENT

We have a minimum charge in the Orangery of 15,000 SEK for lunch, 30,000 SEK for weekend lunch and dinner, and 50,000 SEK for weddings.

If you have booked the dinner seating, you are welcome between 17:00–23:00.

Payment is made on-site by credit card or via invoice, provided this has been prearranged and approved. Payment is made as a single transaction for the entire party.



ADD-ONS

Extend dinner seating until midnight for an additional 4,000 SEK.

Coffee sweets – 65 SEK

Late-night snack – Two sausages & Pucko (chocolate milk) – 95 SEK



DECORATIONS & FLOWERS

Simple floral arrangements and candles on the tables are included.

Any additional decorations, name tags, or extra flowers should be delivered to Bockholmen on the day of the event.



CANCELLATION POLICY

All prices include VAT. Events must be canceled at least 28 business days before the event date to avoid charges.

For cancellations made after this period, 50% of the minimum charge will be billed.

The number of guests can be adjusted up to 2 days before the event.

Bockholmen

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