

THE STUDIO

2025

Welcome to THE STUDIO, our fantastic chambre séparée upstairs!
Here, we offer special arrangements for up to 30 guests.

In THE STUDIO, you can enjoy either a festive four-course meal
or opt for a traditional three-course menu.

If you have the time and interest, we recommend booking a boule court before or after
your meal!

Bockholmen
HAV & RESTAURANG

FEAST IN THE STUDIO

In THE STUDIO, we serve either a festive four-course meal or a traditional three-course menu.

THREE-COURSE MENU - 795 SEK CHOOSE A SET MENU WITH A STARTER, MAIN COURSE, AND DESSERT FOR THE ENTIRE GROUP

SNACKS

Marinated GAMBAS on skewers with aioli
Small BRUSCHETTA with truffle salami
VÄSTERBOTTEN CREAM with beets, honey, and nuts

STARTERS

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 COURSES

SEARED ARCTIC CHAR
with a summer salad of potatoes, carrots, peas, onions, and herbs. Served with browned butter vinaigrette and trout roe
CHICKPEA PANCAKE-SOCCA
with grilled vegetables, spiced olive salsa, crispy onions, and tangy oat yogurt
GRILLED ENTRECÔTE
with tangy tomato salad, crispy fries, jus, and béarnaise sauce
VEAL MEATBALLS
with creamy mashed potatoes, cream sauce, lingonberries, and pickled cucumber

DESSERTS

Tangy RHUBARB pie with vanilla sauce
CREME BRULLE
MARÄNG SUISSE
with vanilla ice cream, chocolate sauce, caramel sauce, meringue, and whipped cream

FEAST IN THE STU-

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

A FEW FORMALITIES

PAYMENT

If you have booked the dinner seating from 19:30 to 23:00, there is a minimum charge of 20,000 SEK.

Payment is made on-site by card or via invoice if pre-registered and approved.



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



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