

# LUNCH

## SNACKS

CREAMY TUNA TACO WITH CRISPY GINGER	115
TACO WITH CRISPY FETA CHEESE, GARLIC & TOMATO	115
VÅSTERBOTTEN CHEESE CREAM WITH BEETS, HONEY & NUTS	90
CHIPS WITH WHITEFISH ROE DIP	95
MARINATED OLIVES	60
LUXURY TINNED DELICACY	110
TRUFFLE SALAMI	85

## STARTERS

CREAMY BURRATA	165
with grilled asparagus, balsamic & honey dressing, crispy breadcrumbs & herb salad	
GAZPACHO	145
with marinated shrimps, lemon yogurt & grilled bread	
TOAST BOCKHOLMEN	165
shrimps, mayonnaise, horseradish, grilled bread & lemon	
STEAK TARTARE (large portion served with fries)	155/265
with truffle mayo, tangy onion, crispy capers, parmesan & crispy potatoes	
MOULES FRITES (large portion with fries & aioli)	165/245
freshly cooked blue mussels with onion, herbs, celery & garlic	

## WE LOVE TO SHARE

CHEESE PLATTER	175
artisan cheeses with fruit marmalade, salted crackers, seed crispbread & grapes	
CHARCUTERIE PLATTER	195
Italian and Spanish hams and salamis served with grilled bread, artichokes & olives	



*The special*

IN A HURRY?

If the dish isn't on the table within 14 minutes, it's on the house..Only this dish and not the whole table

COLD POACHED SALMON 195  
with dill mayonnaise, pressed cucumber, sugar snap peas, and dill-tossed potatoes

## MAIN COURSES

SPICY TUNA	285
with watermelon salad, onion, marinated cucumber, feta cheese & olive cream	
GRILLED ENTRECÔTE	335
with tangy tomato salad, crispy fries, jus & béarnaise sauce	
VEAL MEATBALLS	225
with creamy potatoes, cream sauce, lingonberries & pressed cucumber	
PASTA PESTO	225
with cream, arugula, spinach, marinated shrimps & mussels	
CHICKPEA PANCAKE	215
with grilled vegetables, spicy olive salsa, crispy onion & tangy oat yogurt	

## SALADS

BEEF SALAD	235
grilled beef with gremolata, roasted tomatoes, aged balsamic, avocado, grilled asparagus & green beans	
House Shrimp Salad	245
with creamy egg, tangy tomatoes, cucumber, avocado, hot Island dressing & pickled onion	

## OMELETTES

All omelettes served with green salads

PLAIN	155
OMELETTE WITH CHEESE & HAM	175
OMELETTE WITH FETA CHEESE & SPINACH	175
OPEN OMELETTE	175
with potatoes, bell pepper, onion & olives	
Add fries	45



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

### MONDAY

SPICY BEEF CHUCK STEW  
with roasted potatoes, soured cream and herb salad

### TUESDAY

ALMOND-BAKED POLLOCK  
with herbed crushed new potatoes, cucumber salad and browned butter

### WEDNESDAY

LAMB SKEWERS  
with garlic dressing, bulgur salad, olives, eggplant, bell pepper and zucchini

### THURSDAY

#### BRUNCH

### FRIDAY

OVEN-ROASTED CHICKEN  
with chutney, tangy smetana, spinach and fried potato wedges

## VEGETARIAN OF THE WEEK 145

COUSCOUS SALAD  
with bell pepper, eggplant, lentils, crispy falafel, mint yogurt and pomegranate



## DESSERT

TANGY RHUBARB PIE with Vanilla Sauce	110
CRÈME BRÛLÉE	95
CREAMY MILK/LEMON SORBET IN SHELL	95
MARÄNG SUISSE	115
with vanilla ice cream, chocolate sauce, caramel sauce, meringue, and whipped cream	
SORBET OF THE DAY	30

## SMALL AND SWEET

CHOCOLATE TRUFFLE	35
CHOCOLATE BALL	35
rolled in coconut or pearl sugar	
CHOCOLATE SARDINES	55
ASSORTED COOKIES	45
A HANDFUL OF JELLY RASPBERRIES	35

*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*



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