

A'LA CARTE

SNACKS

CREAMY TUNA FISH TACO WITH CRISPY GINGER 115
TACO WITH CRISPY FETA CHEESE
and creamy garlic and tomato salsa 115
VÄSTERBOTTEN CREAM WITH BEETS, HONEY & NUTS 90
CHIPS WITH VENDACE ROE DIP 95
MARINATED OLIVES 60
LUXURY CAN 110

WE LOVE TO SHARE...

CHEESE PLATTER 175
Handcrafted cheeses with salted crackers, seed crispbread, grapes, and sweet jam
COLD CUTS 195
Italian and Spanish hams and salamis served with grilled bread, artichoke, and olives

HOUSE SPECIALTY 23 YEARS AND STILL GOING STRONG

TOAST BOCKHOLMEN 165
Shrimp, mayonnaise, horseradish, lemon, and rustic grilled bread
House's VENDACE ROE SERVING 195
On American vendace roe with crispy rye bread, tangy potato cream, freshly cut red onion, aged balsamic and dill
SEAFOOD ROYAL (FOR 2 PEOPLE) 325/PERSON
Creamy lobster rice with mussels, gambas, spicy tuna, squid, and char.
Served with grilled peppers, baked onion, and grilled lemon

STARTERS

Creamy BURATA 165
With grilled asparagus, balsamic-honey dressing, crispy breadcrumbs, and herb salad
BOQUERONES 155
On crispy bread with artichoke and capers
TARTARE (large or smaller, large serving with fries) 155/265
With truffle mayonnaise, tangy onions, crispy capers, parmesan, and crispy potatoes
CROQUETTES 145
With cold cuts, aioli, and pickled onions
MOULES FRITES (large or smaller, large serving with fries and aioli) 165/245
Freshly cooked blue mussels with onions, herbs, celery, and garlic
GAZPACHO 145
With marinated shrimp, lemon yogurt, and grilled rustic bread

MAIN COURSES

Pan-seared CHAR 295
With a summery salad of potatoes, carrots, peas, onions, and herbs.
Served with browned butter vinaigrette and trout roe
PASTA PESTO 225
With cream, arugula, spinach, marinated shrimp, and mussels
Pan-seared spicy TUNA 285
With sesame marinated watermelon, onions, marinated cucumber, feta cheese, and olive cream
Chickpea Pancake - SOCCA 215
With grilled vegetables, spicy olive salsa, crispy onions, and tangy oat yogurt
Grilled ENTRECÔTE 335
With tangy tomato salad, crispy fries, jus, and béarnaise
VEAL MEATBALLS 225
With creamy mashed potatoes, gravy, lingonberries, and cucumber

SALADS

BEEF SALAD 235
Grilled beef with gremolata, baked tomatoes, aged balsamic,
avocado, grilled asparagus, and green beans
SHRIMP SALAD 245
With creamy egg, pickled red onions, cucumber, tomato, hot Island sauce, and lemon

CATCH OF THE DAY 285

The best of the day from our fishmonger
Served with browned butter, capers, buttered
potatoes, sugar snap peas, and green beans

TONIGHT'S MEAT CUT

For at least 2 guests - 375/guest
Served with feta cheese salad, béarnaise,
spicy fries, and tangy tomatoes

Pre-Dinner Drinks

ALMOND & APEROL
Rum, Aperol, Orgeat, Lime
FLÄDERJANNE
St.germain, Italicus, Cucumber
SUMMER MARTINI
Hendricks, Noilly prat, Lavendel
SAKE & COCONUT
Hendriks, Coconut, Lemon
LINGONBERRY SPRITZ
Lingonberry soda, Gin, Spumante
JUNO SPRITZ
Rosé, Peach, Sparkling wine, pink grape
Peach Old Fashioned
Four roses, Peach, Bitters

Bockholmen

If you have allergies, want to know exactly what's in your food, or wonder where our ingredients come from, ask your waiter!



A'LA CARTE

DESSERT

Tart RHUBARB PIE with vanilla sauce 110
CREME BRULLE 95
Creamy MILK/LEMON SORBET in a shell 95
PEACH COMPOTE with pistachio crunch and vanilla cream 115
Summery TIRAMISU with strawberries 120
MERINGUE SUISSE 115
With vanilla ice cream, chocolate sauce, caramel sauce, meringues, and whipped cream
SORBET OF THE DAY 30

SMALL & SWEET

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CHOCOLATE TRUFFLE 35
CHOCOLATE BALL ROLLED IN COCONUT OR SUGAR CRYSTALS 35
CHOCOLATE SARDINES 55
3 KINDS OF COOKIES 45
A HANDFUL OF JELLY RASPBERRIES 30

BEVERAGES AT BOCKHOLMEN

ENJOYING A GLASS OF WINE OR A CHILLED BEER IS SOMETIMES
ALL YOU NEED...

Coffee Drinks

Espresso Martini 155 kr
Coffee, Vodka, Borgetti

Irish Coffee 135 kr
Coffee, Cream, Tullamore Dew
(4 cl)

Kaffe Karlsson 135 kr
Coffee, Cream, Baileys,
Cointreau (4 cl)

DRAFT BEER

DRAFT BEER 40CL

Melleruds utmärkta Pilsner 4,8%	75 kr
Meteor Blanch, wheat beer 4,7%	85 kr

BOTTLES & CANS

Daura Damm, Glutenfree Lager, 5,4%	88 kr
Krusovice Imperial 5%	88 kr
A ship full of Ipa	96 kr
Menabrea, Italian lager 4,8%	88 kr
Avspark, Solna brewery 44cl, 5,3%	95 kr
Solna West coast IPA 44 cl, 5,6%	100 kr
Stråket Lager, Solna brewery 5,1%	95 kr
Wisby Stout 5%	85 kr
Strongbow British Dry Cider 5%	88 kr
Cidraeie, dry Cider 4%	88 kr

ALCOHOL FREE

WATER

BE WTR Filtered sparkling water,
MÄLAREN all you can drink 38 kr/per guest

BEER & CIDER

Easy Rider Bulldog IPA 0,4%	65 kr
Wisby Alkoholfree Lager, Craft Lager	65 kr
Menabrea Zero Zero, Italian lager	65 kr
Galipette Alkoholfree Cider	70 kr

SODA

Coca Cola Original Taste	45 kr
Coca Cola Zero	45 kr
Two Faces citrus soda	55 kr
Cucumber soda	55 kr
Our own sparkling lingonberry soda	55 kr
Ginger beer	45 kr

WINES SERVED BY THE GLASS

SPARKLING

NV Michael Gonet Blanc de Noirs Fravaux "Le Varlan" Champagne	195 kr
NV Cava Gran Buque, Bodegas López Morenas, Spain	160 kr
NV Terrazza Italienskan, Le Manzane DOCG, Spumante, Veneto, Italy	160 kr

WHITE WINES BY THE GLASS

2023 Marius Blanc, Vermentino and Terret, France	160 kr
2015 Jean Marc Brocard Chablis Sainte Claire Vieilles Vignes, France	190 kr
2023 Grüner Veltliner, Kamptal, Loimer, Austria	170 kr
2023 Gustav Lorentz Riesling Réserve, Alsace, France	160 kr
2022 Morgan Bay Cellars Chardonnay, California, USA	180 kr
2024 Soalheiro Alvarinho, Vinho Verde, Portugal	170 kr
2023 Sattlerhof, Sauvignon Blanc, Südsteiermark, Austria	190 kr

ROSÉ BY THE GLAS

2023 Roger Champault Sancerre Rosé, Pinot Noir, Loire – Sancerre, France	175 kr
2022 Tenuta Delle Terre Nere Etna Rosato, Nerello Mascalese, Vegan, Etna, Italy	190 kr

RED WINES BY GLAS

2023 Marius Rouge, Syrah and Grenache, France	160 kr
2020 Black Stallion Estate Winery, Cabernet Sauvignon, Napa Valley, USA	190 kr
2019 Biodynamic Red, Blaufränkisch and Zweigelt, Austria	170 kr
2022 The Butcher, Pinot Noir, Austria	170 kr
2022 Añ/2 Anima Negra, Callet, Mantonegro, Fogoneu and Syrah, Vegan, Spain – Mallorca	195 kr
2022 Tenuta Delle Terre Nere Etna Rosso, Nerello Cappuccio, Etna, Italy	195 kr

A BOTTLE OF WINE?

WE HAVE PLENTY OF GREAT OPTIONS ON OUR WINE LIST...

DIGESTIF

FANCY SOMETHING STRONG WITH YOUR COFFEE?
WE HAVE PLENTY OF DELIGHTS IN THE HOUSE!

Bockholmen

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