

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 175

MONDAY

SWEDISH "SHOEMAKER'S BOX"

Slow-cooked beef chuck with crispy pork belly, red wine sauce & pickled pearl onions

TUESDAY

BUTTER-FRIED PLAICE MEUNIÈRE

Served with crushed potatoes, beets, capers & browned butter

WEDNESDAY

FETA-STUFFED BEEF PATTY

With roasted potato wedges, tzatziki & olive salad

THURSDAY

GRILLED PORK WITH ONION GRAVY

Boiled potatoes, honey-glazed cabbage & stirred lingonberries on the side

FRIDAY

HAPPY MIDSUMMER

VEGITARIAN OF THE WEEK 175

VÄSTERBOTTEN CHEESE PIE

Served with fresh greens, seaweed caviar & sour cream



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:)

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