LUNCH

145

SNACKS

| CREAMY TUNA TACO WITH CRISPY GINGER | 115 |
|--|-----|
| TACO WITH CRISPY FETA CHEESE, GARLIC & TOMATO | 115 |
| VÄSTERBOTTEN 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

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



MAIN COURSES

| SPICY TUNA | 285 |
|---|-------|
| with watermelon salad, onion, marinated cucum | ber, |
| feta cheese & olive cream | |
| GRILLED ENTRECÔTE | 335 |
| with tangy tomato salad, crispy fries, jus & béarn sauce | laise |
| VEAL MEATBALLS | 225 |
| with creamy potatoes, cream sauce, lingonberri pressed cucumber | es & |
| PASTA PESTO | 225 |
| with cream, arugula, spinach, marinated shrimp mussels | s & |
| CHICKPEA PANCAKE | 215 |
| with grilled vegetables, spicy olive salsa, crispy onion & tangy oat yogurt | |
| COLD POACHED SALMON | 195 |
| with dill mayonnaise, pressed cucumber, | |
| sugar snap peas, and dill-tossed potatoes GRILLED HALF CHICKEN Served with spicy fries, salad and aioli | 195 |
| | |

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 with potatoes, bell pepper, onion & olives | 175 |
| Add fries | 45 |

Add fries

CONTINUE>



Bockfolmen

LUNCH

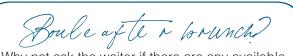
DESSERT

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| 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, carame | |
| 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 |



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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= Do you have allergies or would you like to know exactly what the food contains? Ask your waiter and we will tell you!