

# 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	



## 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	
COLD POACHED SALMON	195
with dill mayonnaise, pressed cucumber, sugar snap peas, and dill-tossed potatoes	
GRILLED HALF CHICKEN	195
Served with spicy fries, salad and aioli	

## 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

CONTINUE>

*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

## 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*

