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

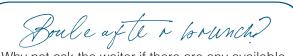
DESSERT

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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!