

SNACKS

TRUFFLE SALAMI 60 grams	95
PIMIENTOS DE PADRON	85
PICKLED GHERKINS with 3 cl ice cold vodka	95
MARINATED MIXED OLIVES	65

TOASTED GARLIC BREAD
parsley butter & grated parmesan
65

SMALL COURSES

MUSHROOMS sautéed in garlic & parsley	110
SAVORY FRENCH TOAST smoked ham &- västerbottens cheese	145
ARGENTINIAN RED PRAWNS AL PIL PIL large prawns, garlic, chili & grilled bread	185
BLEAK ROE & POTATO CRISPS smetana & chives	185

STARTERS

BURRATA grilled peach, chili, honey & almonds	145
SMALL MIXED BEEF TARTAR minced beef topside, dijon mustard, shallots, beets, caper cream & a small leaf salad	165
HUMMUS salsa macha, sesame seeds, herb salad & deep fried bread	125
DEEP-FRIED CALAMARI chili mayonnaise & lemon	155

BOCKHOLMEN CLASSIC BLEAK ROE STARTER -21 YEARS
Bleak roe (40 grams), potato purée, red onion,
rye bread croutons, balsamic vinegar & dill
225

MIDDLE SIZE COURSES

CHANTERELLE TOAST
Butter fried levain, cream & pickled white skin onion 195
add 30 grams bleak roe 275

STARKÖLSLUNCH -WHEN LIFE FEELS A LA CARTE

We bring a glass on stem and a jug of ice cold
Melleruds pilsner to the table and serve it with

BREADED VEAL SCHNITZEL, AROMA BUTTER,
SAUERKRAUT & FRENCH FRIES
299

including a jug of ice cold Melleruds Pilsner

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM & västerbottens-cheese	185
GOAT CHEESE salsa romesco & almonds	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette	35

DAILY LUNCH 155

MONDAY

POTATO GNOCCHI, SAUCE ARRABBIATA, ALMOND PESTO
& 'NDUJA ROASTED SHREDDED PORK COLLAR

TUESDAY

AROMATIC FRENCH STYLE FISH CASSEROLE, CREAMY AIOLI,
RED SWISS CHARD & BUTTER TOSSED POTATOES

WEDNESDAY

BAKED CHICKEN, ROASTED BELL PAPPER SAUCE,
CRISPY PAN FRIED BROCCOLI & STOMPED POTATOES

THURSDAY

MINCE MEAT PATTY, SAUTÉED ONIONS,
PICKLED GHERKINS & POTATO PURÉE

FRIDAY

CRISPY PORK SCHNITZEL, GREEN PEAS, RED WINE SAUCE,
& CRISPY DEEP FRIED POTATOES

OUR WEEKLY VEGETARIAN

Tomato & vegetable broth, fennel, carrots, beans,
Served with grilled bread & aioli

155

WEEKLY TRADITIONAL

Potato & meat hash "Pytt i panna",
pan fried egg & pickled beetroot

185

MAINS

MIXED BEEF TARTAR

mince beef top side "vitello tonnato", tuna mayonnaise, capers, tomato,
almond & parmesan, a small leaf salad & french fries 255 |

MUSHROOM RISOTTO

roasted hazelnuts & crumbled parmesan cheese 235 |

GRILLED TUNA

charred baby gem lettuce, sesame seeds, bean sprouts, coriander,
soy & gochuang mayonnaise 285 |

GRILLED LAMB SKEWER

harissa sauce, cucumber salad, pomegranate & potato croquette with goat cheese 285 |

MEATBALLS OF VEAL

potato purée, cream sauce, lingonberries & pickled cucumber 225 |

GRILLED RIBEYE STEAK

"steak au poivre", peppercorn sauce with brandy, green beans & french fries 325 |

BAKED CHAR

lobster velouté, artichoke, yellow beets, savoy cabbage & potato purée 295 |

DESSERTS

CRÈME BRULÉE	95
ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today	45
VANILLA PANNA COTTA salted caramel & crushed nuts	95
SWISS ROLL apple, calvados, whipped cream & grated chocolate	95

SMALL SWEETS

CHOCOLATE ANCHOVIES	36
CHOCOLATE TRUFFLE ask which flavour today	45