

SNACKS

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

GARLIC PRETZEL

Freshly baked pretzel with parsley butter & grated parmesan

65

SMALL COURSES

MUSHROOMS sautéed in garlic & parsley	110
SARDINES FROM GALICIA served with grilled bread	115
SAVORY FRENCH TOAST smoked ham &- västerbottens cheese	145
BLEAK ROE & POTATO CRISPS smetana & chives	185

STARTERS

BURRATA pickled tomatoes, panzanella dressing, croutons, chili & 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

ARGENTINIAN RED PRAWNS AL PIL PIL

Large prawns, garlic, chili & grilled bread

185

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

OVERNIGHT BAKED PORK COLLAR, SUGAR FRIED APPLE,
CREAM SAUCE & ROSTED POTATOES

TUESDAY

MINCE MEAT PATTY, GRAVY, MATURED HARD CHEESE
& TANGY POTATO STOMP

WEDNESDAY

HEARTY LAMB STEW "MOROCCAN STYLE", MINT YOGHURT,
BULGUR & CRISPY ZUCCHINI SALAD

THURSDAY

BAKED CHICKEN, TARRAGON VELOUTÉ,
ROASTED CARROT & CREAMY POTATO PURÉE

FRIDAY

CRISPY PORK SCHNITZEL, GRILLED JALAPEÑO MAYONNAISE,
BAKED TOMATO & FRENCH FRIES

OUR WEEKLY VEGETARIAN

Beans in buttered tomato broth, roasted cauliflower,
goat cheese cream & croutons

155

WEEKLY TRADITIONAL

Baked cod with creamy egg sauce,
chives & boiled potatoes

185

MAINS

MIXED BEEF TARTAR

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

OPEN RAVIOLI

ricotta, roasted jerusalem artichoke, pan fried mushrooms, kale,
mushroom broth & deep fried crispy oyster mushroom..... 265 |

GRILLED TUNA

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

GRILLED LAMB SKEWER

cucumber, zucchini, mint, dukkha with sesame & almond,
goat cheese cream & french fries..... 285 |

MEATBALLS OF VEAL

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

GRILLED RIBEYE STEAK

"steak au poivre", peppercorn sauce with brandy,
garlic fried mushrooms& 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
CHOCOLATE MERINGUE dulce de leche, blueberries & vanilla ice cream.....	95

SMALL SWEETS

CHOCOLATE ANCHOVIES.....	36
CHOCOLATE TRUFFLE ask which flavour today.....	45