# FÖRRÄTTER STARTERS

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| Kantarellsoppa | syltade kantareller, chorizosmulor<br>chanterelle soup with pickled chanterelles, chorizo crumbles | 170:- |
| Ravioli | getost, ricotta, brynt smör, päron, salvia, mandel<br>ravioli with goat cheese, ricotta, browned butter, pear, sage, almonds | 170:- |
| Sotad tonfisk | avokado, yuzu ponzo, misomajonnäs, friterad nori<br>seared tuna with avocado, yuzu ponzu, miso mayonnaise, deep-fried nori | 180:- |
| Toast Skagen | rostat japansk mjölkbröd, löjrom, örtsallad, syltad rödlök<br>shrimp skagen with toasted japanese milk bread, bleak roe, herb salad, pickled red onion | 180 / 280:- |
| Kantarelltoast | gräddkokta kantareller, surdegsbröd, parmaskinka, sallad, syrad rödlök, svedjans gårdsost från norra västerbotten<br>chanterelle toast - creamy chanterelles on sourdough bread with parma ham, salad, pickled red onion, and svedjan farm cheese from northern västerbotten | 180 / 280:- |

# HUVUDRÄTTER MAINS

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| Cannelloni | kantareller, ricotta, tomatsås, örtsallad, rostad mandel, hyvlad parmesan<br>chanterelle and ricotta filled cannelloni with tomato sauce, herb salad, roasted almonds, grated parmesan | 290:- |
| Fisk- och skaldjursgryta | röd curry, kokos, koriander<br>fish and seafood stew with red curry, coconut, coriander | 290:- |
| Helstekt rödtunga | saffran- och vitlöksfrästa rotfrukter, champinjoner, handskalade räkor, färskpotatis<br>whole fried red sole with saffron and garlic sautéed root vegetables, mushrooms, shrimps, new potatoes | 380:- |
| Kalvköttbullar | potatispuré, pressgurka, rårörda lingon, gräddsås<br>veal meatballs with mashed potatoes, pickled cucumber, stirred lingonberries, cream sauce | 250:- |
| Gödkalvsentrecôte | cognacsås, smörkokta morötter, bladspenat, mandelpotatiskaka<br>veal ribeye with cognac sauce, butter-braised carrots, spinach, almond potato cake | 390:- |
| Oxfilé tournedos | benmärgssmör, gravad äggula, smörstekta kantareller, vitlöksslungad pommes, riven parmesan<br>beef tournedos, bone marrow butter, cured egg yolk, butter-fried chanterelles, garlic-tossed fries, grated parmesan | 480:- |

# DESSERTER DESSERTS

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| Vit chokladcheesecake | blåbärskompott, karamelliserad vit choklad, lemon curd<br>white chocolate cheesecake with blueberry compote, caramelized white chocolate, lemon curd | 160:- |
| Mille-feuille | kaffekräm, chokladcrémeux, apelsingelé, pistageglass<br>mille-feuille with coffee cream, chocolate crémeux, orange gel, pistachio ice cream | 160:- |
| Tårtbit | lyxig choklad- och karamelltårta i fyra lager<br>a slice of luxurious four-layer chocolate and caramel cake | 180:- |
| Crème brûlée | crème brûlée<br>crème brûlée | 130:- |
| Chokladcrémeux | en kula chokladcrémeux med olivolja och havssalt<br>one scoop of chocolate crémeux with olive oil and sea salt | 70:- |
| Sorbet/glass | en kula av kvällens smaker<br>one scoop of sorbet/ice cream | 70:- |

## MUSSLOR
### MUSSELS

**Classique**
vitt vin, lök, vitlök, timjan, grädde
white wine, onion, garlic, thyme, cream

**Parmigiano**
vitt vin, lök, vitlök, parmesan, fänkål, grädde
white wine, onion, garlic, parmesan, fennel, cream

**Kloster**
klosteröl, bacon, selleri, lök, vitlök, tomat och timjan
abbey beer, bacon, celery, onion, garlic, tomato, thyme

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1/2 kg (förrätt) 190:-
1/2 kg (starter)

1 kg med pommes, majonnäs (huvudrätt) 290:-
1 kg with fries, mayonnaise (main)

## OSTRON
### OYSTERS

**Super Choronfils no.3**
med schalottenlöksvinägrett
Styck eller ett dussin 50 / 540:-
Super Chironfils no.3 with shallot vinaigrette

## TEATERMENY
### THEATRE MENU

**Kantarellsoppa**
syltade kantareller chorizosmulor
chanterelle soup with pickled chanterelles, chorizo crumbles

**Pumparisotto**
salvia, brynt smör, rostade hasselnötter
pumpkin risotto with , sage, browned butter, roasted hazelnuts

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**Halstrad rödingfilé**
smörstekta kantareller, rökt forellromssmörsås, örtsallad, friterad schalottenlök
seared arctic char fillet with butter-sautéed chanterelles, smoked trout roe butter sauce, deep-fried shallots

**Hjortinnanlår**
rostad palsternacka, portvinssås, ginmarinerade lingon, krispig grönkål, potatispuré
venison topside with roasted parsnip, port wine sauce, gin-marinated lingonberries, crispy kale, potato purée

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**Crème brûlée**
Crème brûlée

**Vit chokladcheesecake**
blåbärskompott, karamelliserad choklad, lemon curd
white chocolate cheesecake with blueberry compote, caramelized white chocolate, lemon curd

Två rätter/ two courses 520:-
Tre rätter/ two courses 650:-

Duval Café