

SMÅ RÄTTER
STARTERS

Tonfisktartar	avokadotoast, sriracha, lime tuna tartar, avocado toast, sriracha, lime	180:-
Oxfilétataki	juzu ponzu, vitlökolja, örtsallad, friterad jordärtskocka beef fillet tataki, juzu ponzu, garlic oil, herb salad, deep fried jerusalem artichoke	190:-
Kantarellsoppa	syltade kantareller, tryffelolja, chorizosmulor chanterelle soup, pickled chanterelles, truffle oil, chorizo crumbs	160:-
Rödräkor	chilismör, aioli, surdegsbröd red shrimp, chili butter, aioli, sourdough bread	190:-
Kantarelltoast	gräddkokta kantareller, surdegsbröd, syrad rödlök, parmaskina, svedjans gårdsost chanterelle toast, creamy chanterelles, sourdough bread, pickled red onion, parma ham. svedjan cheese	170 / 280:-

HUVUDRÄTTER
MAINS

Cannelloni	kantareller, ricotta, tomatkompott, örtsallad, rostad mandel, bakad tomat cannelloni, chanterelles, ricotta cheese, tomato compote, roasted almonds, baked tomato, herb salad	290:-
Fisk- och skaldjursgryta	röd curry, kokos, koriander fish and seafood stew, red curry, coconut, coriander	290:-
Misobakad torskrygg	rotfrukter, yuzu-hollandaise, sajamarinerad forellerom miso baked cod loin, root vegetables, yuzu hollandaise, soy marinated trout roe	390:-
Ostburgare	högrek, oxbringa, bacon, benmärgsstekt silverlök, pommes frites cheeseburger on chuck and beef brisket, bacon, bone marrow fried silver onion, fries	280:-
Short ribs	rödvinsbrässerade short ribs, potatispuré, morötter, gremolata red wine braised short ribs, potato purée, carrots, gremolata	320:-
Steak frites	picanha, duvel cafés steak-sås, pommes frites steak fries on piccanha, duvel café's steak sauce, fries	360:-

DESSERTER
DESSERTS

Pannacotta	mjölkchoklad, körsbär, mandelsmulor milk chocolate pannacotta, cherries, almond crumbs	150:-
Pâte à choux	inkokta päron, grädde, pistagenötter, pistageglass pâte à choux, poached pears, whipped cream, pistachios, pistachio ice cream	160:-
Pekannötspaj	vaniljglass, pekannötter, karamell- och cognacsås pecan pie, vanilla ice cream, salted pecans, caramel, cognac sauce	160:-
Crème brûlée	crème brûlée crème brûlée	130:-
Choklad	belgisk chokladtryffel, Val-Dieu Grand Cru belgian chocolate truffle flavored with Val-Dieu Grand Cru	60:-
Sorbet/Glass	1 kula av dagens smaker a scoop of sorbet/ice cream	70:-

MUSSLOR
MUSSELS

Classique vitt vin, lök, vitlök, timjan, grädde white wine, onion, garlic, thyme, cream
Asian kokosmjölk, galangal, chili, citrongräs, vitlök coconut milk, galangal, chili, lemon grass, garlic
Kloster klosteröl, bacon, selleri, lök, vitlök, tomat, timjan abbey beer, bacon, celery, onion, garlic, tomato, thyme
-
1/2 kg (förrätt) 190:- 1/2 kg (starter)
1 kg med pommes, majonnäs (varmrätt) 280:- 1 kg with fries and mayonnaise (main)

TEATERMENY
THEATRE MENU

Kantarellsoppa syltade kantareller, tryffelolja, chorizosmulor chanterelle soup, pickled chanterelles, truffle oil, chorizo crumbs
Skagenröra brioche, löjrom, örtsallad, syltad tomat shrimp skagen, brioche, bleak roe, herb salad, pickled tomato
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Halstrad rödingfilé smörstekta kantareller, rökt forellromssmörsås, friterad schalottenlök Arctic fillet of char, butter fried chanterelles, smoked trout roe butter sauce, fried shallots
Hjortinnanlår potatisterrin, inkokt rödkål, pumpapuré, lingon- och pepparsås Venison sirloin, potato terrine, stewed red cabbage, pump- kin puree, lingonberry and pepper sauce
-
Crème brûlée Crème brûlée
Mjölkchokladpannacotta körsbär, mandelsmulor Milk chocolate pannacotta, cherries,almond crumbs
Två rätter/ two courses 490:- Tre rätter/ two courses 620:-