



STARTERS

- TOAST "DRAKEN"**
Seafood salad, brioche, lemon & freshly grated horseradish 225
- CHICKEN LIVER MOUSSE**
Butter-fried brioche, cornichon & port wine reduction 145
- BURRATA & PUMPKIN**
Marjoram, golden raisins & pine nuts 155

MAIN COURSES

- TURBOT BALLS**
Sandefjord sauce, pommes duchesse & vendace roe 285
- BOEUF BOURGUIGNON**
Red wine-braised beef chuck, with bacon, mushrooms, pearl onions & mashed potatoes 185
- FRIED HADDOCK**
Hazelnut hollandaise, shrimp & pickled cucumber 175
- CONFIT DUCK**
Ragout of coco beans, tomato & 'Nduja 295
- **FLAMBÉED TOURNEDOS**
Provençal potatoes, haricots verts & three-pepper sauce 495
- STEAK MINUTE**
Sirloin, Café de Paris butter, french fries & green salad 370
- KING OYSTER MUSHROOM "SHAWARMA"**
Spicy cassoulet with coco beans, tomato & aged cheese 275

DESSERTS

- CRÈME BRÛLÉE** 105
- POACHED PEAR**
Ginger syrup with caramel & black cardamom ice cream 110
- SMALL SWEETS**
Today's selection of treats from our pastry 45

BUSINESS LUNCH

Choose between three or two courses

CHICKEN LIVER MOUSSE

Butter-fried brioche, cornichon & port wine reduction



CONFIT DUCK

Ragout of coco beans, tomato & 'Nduja

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



POACHED PEAR

Ginger syrup with caramel & black cardamom ice cream

495 | 395

● = *Table side service*

THURSDAY SPECIAL

- **DRAKEN'S PEA SOUP LUNCH** 225
Pea soup with sausage, pork shoulder & homemade mustard.
Pancakes with lightly whipped cream & jam
- Carlshamn flaggpunsch* 20/cl