



STARTERS

- TOAST "DRAKEN"**
Seafood salad, brioche, lemon
& freshly grated horseradish 225
- DEEP FRIED HERRING**
Glazed yellow beets, browned butter,
creme fraiche & poppy seeds 145
- BURRATA & PUMPKIN**
Marjoram, golden raisins & pine nuts 155

MAIN COURSES

- TURBOT BALLS**
Sandefjord sauce, pommes duchesse
& vendace roe 285
- COD AND TURBOT CROQUETTE**
Ajo blanco, roasted Jerusalem artichoke,
lobster sauce, grapes & smoked almonds 195
- KALOPS**
stew of Swedish chuck with carrots, all spice & potatoes 175
- WALLENBERGARE**
Patties of Swedish sirloin with potato puree,
jus & petit pois à la français 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 105

- CRÈME BRÛLÉE**
- DARK CHOCOLATE TARTE**
With whipped creme fraiche 110
- SMALL SWEETS**
Today's selection of treats from our pastry 45

BUSINESS LUNCH

Choose between three or two courses

DEEP FRIED HERRING
Glazed yellow beets, browned butter,
creme fraiche & poppy seeds



WALLENBERGARE
Patties of Swedish sirloin with potato puree,
jus & petit pois à la français

OR

TURBOT BALLS
Sandefjord sauce, pommes duchesse
& vendace roe



DARK CHOCOLATE TARTE
With whipped creme fraiche

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