



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
TOAST HERTZMAN Scrambled eggs with marrow on grilled levain, salad of capers, shallots, parsley & anchovy	145
BURRATA Green apples, mint, pistachio & kale	155

MAIN COURSES

TURBOT BALLS Sandefjord sauce, pommes duchesse & vendace roe	285
HUNGARIAN GULASCH Spätzle, gherkins & sour cream	175
CABBAGE ROLLS Lingonberry, gherkins & cabbage jus	185
VEAL ENTRECOTE Served with red wine jus, sweetbreads & pommes boulangerie	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
STRACCIATELLA Served with cherries	110
SMALL SWEETS Today's selection of treats from our pastry	45
SORBET OF THE WEEK Ask your waiter	55

BUSINESS LUNCH

Served as a three-course meal or starter + main course

TOAST HERTZMAN
Scrambled eggs with marrow on grilled levain, salad of capers, shallots, parsley & anchovy



VEAL ENTRECOTE
Served with red wine jus, sweetbreads & pommes boulangerie

OR

TURBOT BALLS
Sandefjord sauce, pommes duchesse & vendace roe



STRACCIATELLA
Served with cherries

495 | 395

● = Table side service

THURSDAY SPECIAL

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