



STARTERS

- TOAST "DRAKEN"**
Seafood salad, brioche, lemon & freshly grated horseradish 225
- CHICKEN LIVER MOUSSE**
On sourdough bread with cornichons & cherry reduction 145
- BURRATA**
Green apples, mint, pistachio & kale 155

MAIN COURSES

- TURBOT BALLS**
Sandefjord sauce, pommes duchesse & vendace roe 285
- "BIFF A LA LINDSTRÖM"**
Fried egg, ramson butter, gherkin & fried potatoes 175
- FISH SOUP**
With cod, shrimps & boiled potatoes 185
- SALTIMBOCCA**
Served with veal jus and deep fried potatoes tossed in herbs & parmigiano 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
- SAFFRON ICE CREAM**
Served with yoghurt parfait and mango 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

CHICKEN LIVER MOUSSE

On sourdough bread with cornichons & cherry reduction



SALTIMBOCCA

Served with veal jus and deep fried potatoes tossed in herbs & parmigiano

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



SAFFRON ICE CREAM

Served with yoghurt parfait and mango

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