



Brasserie Draken Christmas meny

GOURMANDISE

Perfect with the aperitif

BREAD	55
PATA NEGRA 30G	165
OLIVER	70
ALMONDS	70

CAVIAR & ROE

VENDACE ROE FROM KALIX 30g 295/ 100g 825

STURGEON ROE BAERII 30 g 895/ 125g 2600

STURGEON ROE OSCIETRA 30 g 1095

Served with freshly toasted bread, cultured cream, browned butter, seaweed salt, finely chopped egg, red onion

OYSTERS

OSTRON 45 each / 515 per dozen

Lemon, Tabasco & Shallots

STARTERS

LANGOUSTINE CAFÉ DE PARIS 1/2 or 1/1
Gratinated langoustines, Café de paris, lemon & sourdough baguette 325/625

● **STEAK TARTARE** 1/2 or 1/1
Dijon mustard, capers, shallots, cornichons, parsley & chilled salad 195/ 285
A splash of Eau de vie 40

BURRATA
Green apples, mint, pistachio & kale 155

CARPACCIO "PELLE JANZON"
Beef tenderloin, baked egg yolk, grated bread, horseradish & Kalix vendace roe 295

MAINS

GRILLED TURBOT ON THE BONE
Fennel, lemon & crispy Jerusalem artichoke 495

STUFFED LEMON SOLE
Mousseline of scallop & red shellfish, cauliflower & butter sauce 345

SWEDISH DRY-AGED SIRLOIN
Baked tomatoes, green salad, confit garlic, browned butter béarnaise & french fries 495

CÔTE DE BOEUF
On the bone 600g for 2 persons
Baked tomatoes, green salad, confit garlic browned butter béarnaise & french fries 995

● **FLAMBÉED TOURNEDOS**
Provençal potatoes, haricots verts three-pepper sauce 545

SPAGHETTONI WITH TRUFFLE
Buerre blanc & black pepper 385

● = Table side service