



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
SALMON TARTAR Tartar of salmon and shrimp, soy mayonnaise, cucumber & radish	145
BURRATA Green apples, mint, pistachio & kale	155
GREEN SALAD Seasonal vegetables & dressing	65

MAIN COURSES

TURBOT BALLS Sandefjord sauce, pommes duchesse & vendace roe	285
"PANNBIFV" Beef patty with onion jus, gherkin & fried potatoes	175
"OPERASTRÖMMING" Marinated, fried herring, lingon berries, browned butter & potato puree	175
OREGANO SAUSAGE Sausage of Swedish sirloin with Bordelaise sauce, potato fondante & kale	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
CITRUS TERRINE Citrus terrine with gin & rosemary served with blood orange sorbet	110
COOKIES 20KR / EACH 120KR / 7PC	
SORBET OF THE WEEK Ask your waiter	55

BUSINESS LUNCH

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

SALMON TARTAR

Tartar of salmon and shrimp, soy mayonnaise, cucumber & radish



OREGANO SAUSAGE

Sausage of Swedish sirloin with Bordelaise sauce, potato fondante & kale

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



CITRUS TERRINE

Citrus terrine with gin & rosemary served with blood orange sorbet

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

OYSTER LUNCH

Payday Fridays we celebrate with oysters

20KR / EACH | 99KR / 6PC | 175KR / 12PC