



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
CURED DEER Carpaccio of cured deer, roasted artichoke mayonnaise & pickled shiitake	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
PORK SHANK Slow cooked pork shank, with puree made of rutabaga, carrot & potato. Served with mustard jus	185
CHUCK RAGOUT Open lasagna with mascarpone cream & parmigiano	175
WALLENBERGARE Patties of game served with potato puree, Sauce Bordelaise & crispy oyster mushroom	295
● FLAMBÉED Tournedos Provençal potatoes, haricots verts & three-pepper sauce	495
STEAK MINUTE Sirloin, Café de Paris butter, french fries & green salad	370
PASTA TROFIE WITH WILD GARLIC Olives, grilled artichoke & garlic fried breadcrumbs	275

DESSERTS

CRÈME BRÛLÉE	105
RASPBERRY & YOGHURT ICE CREAM Almond cake, white chocolate mousse & roasted white chocolate	110
COOKIES 1 pc/sek 20 7pc/sek 120	
SORBET OF THE WEEK Ask your waiter	55

BUSINESS LUNCH

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

CURED DEER

Carpaccio of cured deer, roasted artichoke mayonnaise & pickled shiitake



WALLENBERGARE

Patties of game, potato puree, Sauce Bordelaise & crispy oyster mushroom

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



RASPBERRY & YOGHURT ICE CREAM

Almond cake, white chocolate mousse & roasted white chocolate

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

1PC / SEK 20 | 6PC / SEK 99 | 12PC / SEK 175