



STARTERS

TOAST "DRAKEN"

Seafood salad, brioche, lemon
& freshly grated horseradish

225

CLASSIC STEAK TARTARE

Onion, cornichons, beetroots, capers, horseradish,
egg yolk & Dijon mustard

145

BURRATA

Blood orange, endive & pesto rosso

155

GREEN SALAD

Seasonal vegetables & dressing

65

MAIN COURSES

TURBOT BALLS

Sandefjord sauce, pommes duchesse
& vendace roe

285

BIFF À LA LINDSTRÖM

Beef patties served with fried egg, ramson butter,
gherkins & fried potatoes

185

GRATINATED CANNELLONI

Filled with duck confit & roasted chestnuts

185

BRAISED SHORT RIBS

Potato puree, garlic fried spinach & baked roscoff onion

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

OSLO CAKE

Dark chocolate tarte & whipped creme fraiche

110

COOKIES

1 pc/sek 20 | 7pc/sek 120

ICE CREAM OR SORBET

Kitchens selection of ice cream or sorbet
with this seasons toppings

65

BUSINESS LUNCH

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

CLASSIC STEAK TARTARE

Onion, cornichons, beetroots, capers,
horseradish, egg yolk & Dijon mustard

●

BRAISED SHORT RIBS

Potato puree, garlic fried spinach
& baked roscoff onion

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse
& vendace roe

●

OSLO CAKE

Dark chocolate tarte & whipped creme fraiche

495 | 395

● = Table side service

THURSDAY SPECIAL

● DRAGEN'S PEA SOUP LUNCH

Pea soup with sausage,
pork shoulder & homemade mustard.
Pancakes with lightly whipped cream & jam

225

Carlshamn flaggpunsch

20/cl

OYSTER LUNCH

Payday Fridays we celebrate with oysters

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