



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
"GUBBRÖRA" Classic Swedish herring salad, browned butter & bread	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
POLPETTE Polpette with thyme & parmesan. Served with gnocchi in tomato sauce	185
GULASCH Slow cooked Swedish chuck with peppers & caraway	185
SPRING CHICKEN Stuffed with raisins and pistachios. Served with endive, fennel & 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
"SILVIKAKA" Deconstructed Swedish "silvia cake" served with raspberry and cardamom ice cream	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

"GUBBRÖRA"

Classic Swedish herring salad, browned butter & bread



SPRING CHICKEN

Stuffed with raisins and pistachios. Served with endive, fennel & roscoff onion

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



"SILVIKAKA"

Deconstructed Swedish "silvia cake" served with raspberry and cardamom ice cream

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