



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
LIGHTLY CURED & CHARRED MACKEREL Green pea cream, pickled goose berries & fresh horseradish	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
GRILLED CHICKEN THIGHS Croquette with Pata Negra & velouté with parmesan	175
OX RAGUOT Served with pasta Mafalda & whipped herb ricotta	175
GRILLED SECRETO OF GRÅBO-PORK Ragout of chorizo, almond & beans. Served with deep fried potatoes	295
● FLAMBÉED TOURNEDOS Provençal potatoes, haricots verts & three-pepper sauce	495
DRAKENS ARTISAN SAUSAGE Made of beef fillet, ribeye, lard, paprika & caraway. Served with sauerkraut, mustard & potatoes	275
PASTA TROFIE WITH WILD GARLIC Olives, grilled artichoke & garlic fried breadcrumbs	275

DESSERTS

CRÈME BRÛLÉE	105
DARK CHOCOLATE TARTE Fresh berries, whipped cream & salty caramel	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*

LIGHTLY CURED & CHARRED MACKEREL
Green pea cream, pickled goose berries &
fresh horseradish



GRILLED SECRETO OF GRÅBO-PORK
Ragout of chorizo, almond & beans. Served with
deep fried potatoes

OR

TURBOT BALLS
Sandefjord sauce, pommes duchesse
& vendace roe



DARK CHOCOLATE TARTE
Fresh berries, whipped cream & salty caramel

495 | 395

● = Table side service

ASPARAGUS WEEKS

WHITE ASPARAGUS
Served with soft boiled eggs, anchovy & browned butter 235

OYSTER LUNCH

Payday Fridays we celebrate with oysters

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