



STARTERS

TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
BEET ROOT CARPACCIO Goat cheese, pecans and a reduction of port wine & orange	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
SMOKED & BAKED SALMON Egg and curry creme, green asparagus, peas & horseradish	185
GRILLED CHICKEN THIGH Whey & Havgus sauce, roasted corn, chorizo & wheat berries	175
"BIFF RYDBERG" Beer braised onion, mustard cream & horseradish	295
● FLAMBÉED TOURNEOS 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
RASPBERRY & YOGHURT ICE CREAM Financier, white chocolate & rhubarb compote	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*

BEET ROOT CARPACCIO Goat cheese, pecans and a reduction of port wine & orange
●
"BIFF RYDBERG" Beer braised onion, mustard cream & horseradish
OR
TURBOT BALLS Sandefjord sauce, pommes duchesse & vendace roe
●
RASPBERRY & YOGHURT ICE CREAM Financier, white chocolate & rhubarb compote
495 395

● = Table side service

ASPARAGUS WEEKS

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

Payday Fridays we celebrate with oysters

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