



STARTERS

STEAK TARTARE 1/2 or 1/1 Onions, cornichons, beets, capers, egg yolk & Dijon mustard	145/ 275
FRENCH ONION SOUP Chicken, gratinated with levain bread & gruyère	145
TOAST "DRAKEN" Seafood salad, brioche, lemon & freshly grated horseradish	225
TARTARE ON SCALLOPS Gochujang mayonnaise, cucumber & sourdough crouton	145
BURRATA Plums, mint, olive oil & pistachio	155

MAIN COURSES

TURBOT BALLS Sandefjord sauce, pommes duchesse & vendace roe	285
CAESAR SALAD Grilled chicken, caesar dressing, roman lettuce, parmesan, guanciale & deep fried potatoes	175
"PANNBIF" Beef patties served with fried potatoes, green beans & gorgonzola sauce	175
DRAKEN ARTISAN SAUSAGE Sauerkraut, potatoes & homemade mustard	275
"BIFF RYDBERG" Fried potatoes, beer braised onion, mustard cream & egg yolk	275
● FLAMBÉED TOURNEDOS Provençal potatoes, haricots verts & three-pepper sauce	495
PAPPARDELLE WITH MUSHROOMS Fried mushrooms, parmesan & garlic fried breadcrumbs	275

● = Table side service

DESSERTS

CRÈME BRÛLÉE	105
ROSEHIP SOUP Almond biscuit & vanilla ice cream	110
AFFOGATO Vanilla ice cream topped with double espresso	85
COOKIES	1 pc/sek 20 7pc/sek 120
ICE CREAM OR SORBET Kitchens selection of ice cream or sorbet with this seasons toppings	75

BUSINESS LUNCH

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

TARTARE ON SCALLOPS
Gochujang mayonnaise, cucumber & sourdough crouton



"BIFF RYDBERG"
Fried potatoes, beer braised onion, mustard cream & egg yolk

OR

TURBOT BALLS
Sandefjord sauce, pommes duchesse & vendace roe



ROSEHIP SOUP
Almond biscuit & vanilla ice cream

495 | 395

OYSTER FRIDAY'S

Every Friday we celebrate with oysters

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



OYSTERS AND MUSSELS ARE SO-CALLED HIGH-RISK FOODS THAT CAN CAUSE UNEXPECTED AND IN SOME CASES UNPLEASANT REACTIONS