



## STARTERS

<b>STEAK TARTARE</b> 1/2 or 1/1	145/ 275
Onions, cornichons, beets, capers, egg yolk & Dijon mustard. French fries & lettuce is included in 1/1	
<b>FRENCH ONION SOUP</b>	145
Chicken, gratinated with levain bread & gruyère	
<b>TOAST "DRAKEN"</b>	225
Seafood salad, brioche, lemon & freshly grated horseradish	
<b>DEEP FRIED SWEETBREAD OF VEAL</b>	145
Creamy polenta & fried mushrooms	
<b>BURRATA</b>	155
Plums, mint, olive oil & pistachio	

## MAIN COURSES

<b>TURBOT BALLS</b>	285
Sandefjord sauce, pommes duchesse & vendace roe	
<b>"PANNBIF"</b>	175
Beef patties served with onion jus, gherkins & fried potatoes	
<b>DRAKEN ARTISAN SAUSAGE</b>	275
Sauerkraut, potatoes & homemade mustard	
<b>STEAK MINUTE</b>	275
Café de Paris butter, french fries & salad	
● <b>FLAMBÉED TOURNEDOS</b>	495
Provençal potatoes, haricots verts & three-pepper sauce	
<b>PAPPARDELLE WITH MUSHROOMS</b>	275
Fried mushrooms, parmesan & garlic fried breadcrumbs	

## 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

## DESSERTS

<b>CRÈME BRÛLÉE</b>	105
<b>STRACCIATELLA</b>	110
Warm cherries & roasted pistachios	
<b>AFFOGATO</b>	85
Vanilla ice cream topped with espresso	
<b>COOKIES</b>	1 pc/sek 20   7pc/sek 120
<b>ICE CREAM OR SORBET</b>	75
Kitchens selection of ice cream or sorbet	

## BUSINESS LUNCH

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

**DEEP FRIED SWEETBREAD OF VEAL**  
Creamy polenta & fried mushrooms



**STEAK MINUTE**  
Café de Paris butter, french fries & salad

OR

**TURBOT BALLS**  
Sandefjord sauce, pommes duchesse & vendace roe



**STRACCIATELLA**  
Warm cherries & roasted pistachios

495 | 395

## THURSDAY SPECIAL

● <b>DRAKEN'S PEA SOUP LUNCH</b>	225
Pea soup with sausage, pork shoulder & homemade mustard. Pancakes with lightly whipped cream & jam	
<i>Carlshamn flaggpunsch</i>	20/cl

● = Table side service