



STARTERS

STEAK TARTARE 1/2 or 1/1	145/ 275
Onions, cornichons, beets, capers, egg yolk & Dijon mustard. French fries & lettuce is included in 1/1	
FRENCH ONION SOUP	145
Chicken, gratinated with levain bread & gruyère	
TOAST "DRAKEN"	225
Seafood salad, brioche, lemon & freshly grated horseradish	
"GUBBRÖRA"	145
Herring salad served with brown butter & rye bread	
BURRATA	155
Plums, mint, olive oil & pistachio	

MAIN COURSES

TURBOT BALLS	285
Sandefjord sauce, pommes duchesse & vendace roe	
WALLENBERGARE	175
Deer patties with truffle stewed button mushrooms, gravy & lingon berries	
DRAKEN ARTISAN SAUSAGE	275
Sauerkraut, potatoes & homemade mustard	
"SKOMAKARLÅDA"	275
Swedish sirloin steak with leeks, bacon, gravy & gherkins. Served with potato puree	
● FLAMBÉED TOURNEDOS	495
Provençal potatoes, haricots verts & three-pepper sauce	
PAPPARDELLE WITH MUSHROOMS	245
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

CRÈME BRÛLÉE	105
GATEAU OPERA	110
AFFOGATO	85
Vanilla ice cream topped with espresso	
COOKIES	1 pc/sek 20 7pc/sek 120
ICE CREAM OR SORBET	75
Kitchens selection of ice cream or sorbet	

BUSINESS LUNCH

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

"GUBBRÖRA"

Herring salad served with brown butter & rye bread



"SKOMAKARLÅDA"

Swedish sirloin steak with leeks, bacon, gravy & gherkins. Served with potato puree

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



GATEAU OPERA

495 | 395

THURSDAY SPECIAL

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

● = Table side service