



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	
DEER PÂTÉ	145
Fennel & orange salad with fried olives	
BURRATA WITH ZUCCHINI	155
Figs, basil, mint, lemon, almond & olive oil	

MAIN COURSES

TURBOT BALLS	285
Sandefjord sauce, pommes duchesse & vendace roe	
CALF LIVER ANGLAIS	175
Served with gravy, bacon, capers & onion	
DRAKEN ARTISAN SAUSAGE	225
Onion brioche, sauerkraut, potato puree & our homemade mustard	
"BIFF RYDBERG"	275
Fried potatoes, onion, mustard cream & egg yolk	
● FLAMBÉED TOURNEDOS	495
Provençal potatoes, haricots verts & three-pepper sauce	
FISH & SHELLFISH STEW	245
Flavored with anise and pernod. Served with boiled potatoes, leeks and fennel crudité	
PASTA ORECCHIETTE	245
Artichoke, almond, lemon & pecorino	

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
ZEPPOLE	110
Brown butter ice cream & pine nuts	
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

DEER PÂTÉ

Fennel & orange salad with fried olives



"BIFF RYDBERG"

Fried potatoes, onion, mustard cream & egg yolk

OR

TURBOT BALLS

Sandefjord sauce, pommes duchesse & vendace roe



ZEPPOLE

Brown butter ice cream & pine nuts

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>Wolkes Caloric punsch</i>	28/cl

● = Table side service