CHAMPAGNE & SPARKLING

Bouché Cuvée Réservée Brut, Champagne 190/ 975

Bailly Lapierre Brut, Crémant de Bourgogne 160/ 795

Ruida Domo Brut Nature, Cava 135/ 645

CAVIAR

STURGEON ROE BAERII 30g 895
STURGEON ROE OSCIETRA 30g 1095 / 125g 2950

Served with brioche, smetana, red onion & chives

OYSTERS

GILLARDEAU NO.3 FRANCE 55/ each 605/ dozen

Lemon, tabasco & shallot vinegar

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

STARTERS

VENDACE ROE FROM KALIX 30g or 100g 310/ 995
Brioche, sour cream, red onion & chives

GRATINATED LANGOUSTINES 1/2 or 1/1 395/ 745
Garlic butter with habanero, lime & parsley, grilled sourdough bread & lime

SCALLOP 265
Chawanmushi with cauliflower, XO sauce & pickled kohlrabi

FRENCH ONION SOUP 175
Gruyère foam, brioche with fried shallots & crispy chicken skin

PAN-SEARED SWEETBREAD OF VEAL 195
Fig, chestnut, macadamia nut & buttered chicken jus
Add on: Fresh truffle Daily price

PÂTÉ EN CROÛTE 245
Frisée salad, Dijon mustard & cornichons

● **STEAK TARTARE** 1/2 eller 1/1 205/ 355
Dijon mustard, capers, shallots, cornichons, parsley & salad with vinaigrette
French fries is included with the large portion
A splash of Cognac 50

TOAST PELLE JANZON 310
Tenderloin carpaccio from Swedish dairy cow, egg yolk, horseradish & vendace roe from Kalix

BURRATA 180
Red & green apples, celeriac puree, celery, red grapes & walnuts

COCKTAILS

33'rd floor Martini 205
Ögin vodka, Noilly Prat, anchovy olives

Draken Royale 205
Champagne Bouché Brut, Edmond Briottet seasonal flavour

Hisingen Gin & Tonic 175
Arkipelag Premium London dry gin, GBG Skog tonic

Negroni 195
Draken gin, Campari, Mancino Rosso

Americanish 165
Campari, Dubonnet, tonic

Spicy pink paloma 0,5% 105
Citrus, bell pepper, chili

GOURMANDISE

Perfect with the aperitif

ONE SPOON OSCIETRA & 2CL OF ÖGIN VODKA 200

BREAD 95
Homemade butter, sourdough baguette, sour milk bread & seed crispbread

PATA NEGRA IBERICO 30G 195

PETIT CHOUX WITH VENDACE ROE 135

BOQUERONES 135

NOCELLARA OLIVES 70

VALENCIA ALMONDS 70

DUCK RILETTE 135
Sourdough baguette & cornichons

CRISPY PORK RINDS 75
Served with Café de Paris mayonnaise

DRAKEN SIGNATURE MENU

Our most popular dishes in one menu

Vendace roe from Kalix

Flambéed tournedos

Crème brûlée

995

● = *Table side service*

FISH & SEAFOOD

GRATINATED HALF LOBSTER CAFÉ DE PARIS 695
Green salad, browned butter béarnaise & French fries

BOUILLABAISSE 385
Catch of the day, fresh shrimps, rouille & salicornia

POACHED FILLET OF TURBOT VÉRONIQUE 655
Cucumber, grapes, spinach & riced potatoes

GRILLED HALIBUT ON THE BONE 525
Mousseline wrapped in savoy cabbage, leek, choron sauce & confit potatoes

SEAFOOD PLATTER 995
Half lobster, fresh shrimps, dill cooked langoustines.
Served with seafood spread, cocktail sauce, aioli, aged cheese, brioche & freshly baked baguette

MEAT & POULTRY

● **FLAMBÉED TOURNEDOS** 665
Provençale potatoes, haricots verts & three-pepper sauce

CÔTE DE BOEUF Daily price
Swedish dry-aged
Baked tomatoes, green salad, confit garlic, browned butter béarnaise & French fries

GRILLED SIRLOIN FROM SWEDISH DAIRY COW 595
Baked tomatoes, green salad, confit garlic, browned butter béarnaise & French fries

CHOUCROUTE GARNIE 295
Artisanal sausage, ox cheek, pork belly, demi glace & apple

VARIATION OF DUCK 330
Duck breast, sausage & rillette, port wine sauce & carrot tart flavored with orange caramel

VEGETARIAN & PIZZA

PITHIVIER 305
Taleggio, bean puree, whey & Gruyère sauce, oyster mushrooms & hedgehog mushrooms

TRUFFLE PASTA 325
Pasta chitarra, tartufata, Parmigiano Reggiano 24 months & fresh truffle

PIZZA BIANCO 325
Vendace roe, chives & lemon

PIZZA OF THE WEEK 255

CANARD À LA PRESSE

A culinary journey in four servings with Swedish duck in focus

PRE BOOK ON OUR WEBSITE BEFORE YOUR VISIT

BRASSERIE DRAKEN