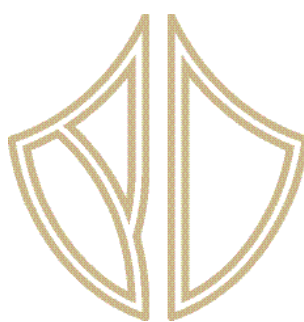




CHAMPAGNE & SPARKLING

<i>Bouché Cuvée Réserve Brut, Champagne</i>	190/ 975
<i>Bailly Lapierre Brut, Crémant de Bourgogne</i>	160/ 795
<i>Ruida Domo Brut Nature, Cava</i>	135/ 645

GOURMANDISE

Perfect with the aperitif

ONE SPOON OSCIETRA & 2CL OF ÓGIN VODKA	200
BREAD Homemade butter, sourdough baguette, sour milk bread & seed crispbread	95
PATA NEGRA IBERICO 30G	195
PETIT CHOUX WITH VENDACE ROE	135
BOQUERONES	135
NOCELLARA OLIVES	70
VALENCIA ALMONDS	70
DUCK RILETTE Sourdough baguette & cornichons	135
CRISPY PORK RINDS WITH CAFÉ DE PARIS MAYONNAISE	75

STARTERS

VENDACE ROE FROM KALIX 30g or 100g Brioche, sour cream, red onion & chives	310/ 995
GRATINATED LANGOUSTINES 1/2 or 1/1 Garlic butter with habanero, lime & parsley, grilled sourdough bread & lime	395/ 745
FRENCH ONION SOUP Gruyère foam, brioche with fried shallots & crispy chicken skin	165
CHICKEN LIVER MOUSSE Beets, portwine reduction, lettuce & bread crisp	195
PATÉ DE CAMPAGNE Frissé lettuce, silver onion, cornichons & dijon mustard	185
TOAST PELLE JANZON Tenderloin carpaccio from Swedish dairy cow, egg yolk, horseradish & vendace roe from Kalix	310
● STEAK TARTARE 1/2 or 1/1 Dijon mustard, capers, shallots, cornichons, parsley & salad with vinaigrette French fries is included with the large portion A splash of Cognac	205/ 355
BURRATA Red & green apples, celiriac puree, celery, red grapes & walnuts	180
MUSHROOM TOAST Brioche, Gammel Knas spread, parsley & tarragon Add on: Fresh truffle	205
Daily price	

COCKTAILS

<i>33rd floor Martini</i> Ógin vodka, Noilly Prat, anchovy olives	205
<i>Draken Royale</i> Champagne Bouché Brut, Edmond Briottet seasonal flavour	205
<i>Hisingen Gin & Tonic</i> Arkipelag Premium London dry gin, GBG Skog tonic	175
<i>Negroni</i> Draken gin, Campari, Mancino Rosso	195
<i>Americanish</i> Campari, Dubonnet, tonic	165
<i>Spicy pink paloma 0,5%</i> Citrus, bell pepper, chili	105

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



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

● = *Table side service*

DRAKEN SIGNATURE MENU

*Our most popular dishes
in one menu*

Vendace roe from Kalix

Flambéed tournedos

Crème brûlée

995

FISH & SEAFOOD

GRATINATED HALF LOBSTER CAFÉ DE PARIS Green salad, browned butter béarnaise & French fries	695
POACHED COD Mussels, pickled kohlrabi, ramson capers, chives & potato Robuchon	455
PAN FRIED PIKE-PERCH Chantarelle beurre blanc, fried chantarelles, crown dill, spinach & potato croquettes	445
GRILLED WHOLE SEABASS Vadouvan sauce, tomatoes, cauliflower & fennel sallad, silver onion & parsley	415
SEAFOOD PLATTER Half lobster, fresh shrimps, dill cooked langoustines Served with seafood spread, cocktail sauce, aioli, aged cheese, brioche & freshly baked baguette	995

MEAT & POULTRY

● FLAMBÉED TOURNEDOS Provençale potatoes, haricots verts & three-pepper sauce	645
CÔTE DE BOEUF Swedish dry-aged Baked tomatoes, green salad, confit garlic, browned butter béarnaise & French fries	Daily price
GRILLED SIRLOIN FROM SWEDISH DAIRY COW Baked tomatoes, green salad, confit garlic, browned butter béarnaise & French fries	595
DRAKEN'S ARTISAN SAUSAGE Duck & beef sausage, duck rilette, sauce gastrique, pistachio & orange glazed carrots	295
PIZZA CAPRICCIOSA Prosciutto, di San Daniele, San Marzano tomato, fior di latte, mushrooms, olives & oregano	285

VEGETARIAN

PITHIVIER Filled with chantarelles, butter beans & Taleggio, broccolini, Gruyère- & whey sauce	305
TRUFFLE PASTA Pasta chitarra, crème double, tartufata, Parmigiano Reggiano 24 months & fresh truffle	345
PIZZA FORMAGGI Bianco, four cheeses, fresh pear, pecans, honey flavoured with chamomile & lavender	295

CANARD À LA PRESSE

*A culinary journey in four servings with
Swedish duck in focus*

PRE BOOK ON OUR WEBSITE BEFORE YOUR VISIT