



STARTERS

STEAK TARTARE 1/2 or 1/1	145/ 275
Dijon mustard, capers, onions, cornichons, beets & egg yolk. French fries & lettuce is included in 1/1	
SALLAD NIÇOISE 1/2 or 1/	140/ 260
Tuna, boiled egg & sardell	
TOAST "DRAKEN"	225
Seafood salad, brioche, lemon & freshly grated horseradish	
DRAKENS SOS	145
Matjes herring with Gammel Knas & crisp bread	
WALDORF SALAD	145
Celery, apple, grapes & walnuts	

MAIN COURSES

MEATBALLS	225
Potato puree, cream sauce, cucumber & lingon berries	
FISHERMAN'S PIE	175
Cod & butter braised leeks with pommes duchesse	
CURRY WURST	225
French fries, cashew & sallad	
"BIFF RYDBERG"	295
Served with beer braised onions, mustard cream & egg yolk	
● FLAMBÉED TOURNEDOS	545
Provençal potatoes, haricots verts & three-pepper sauce	
MOULES MARINIÈRE	265
French fries & aioli	
RISOTTO	245
Mushroom, parmesan & pine nuts	

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
GÂTEAU DE CRÊPE	110
Caramelized chocolate mousse & chocolate sauce	
AFFOGATO	85
Vanilla ice cream topped with espresso	
TRUFFLE	45
ICE CREAM OR SORBET	75
Kitchens selection of ice cream or sorbet	

BUSINESS LUNCH

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

DRAKENS SOS

Matjes herring with Gammel Knas & crisp bread



"BIFF RYDBERG"

Served with beer braised onions,
mustard cream & egg yolk



GÂTEAU DE CRÊPE

Caramelized chocolate mousse & chocolate sauce

495 | 395

THURSDAY SPECIAL

● DRAKEN'S PEA SOUP LUNCH	225
Pea soup with sausage, pork shoulder & homemade mustard. Pancakes with lightly whipped cream with punsch & jam	
<i>Wolkes Caloric punsch</i>	28/cl

● = Table side service