



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	
CURED SALMON	145
Swedish mustard & dill sauce, rye bread & boiled egg	
BURRATA	180
Red & green apples, celiriac puree, celery, red grapes & walnuts	

MAIN COURSES

MEATBALLS	225
Potato puree, cream sauce, cucumber & lingon berries	
"PANNBIF"	185
Beef patties, onion jus, gherkins & bread fried potatoes	
CURRY WURST	225
French fries, cashew & sallad	
FRIED COD	275
Tartar sauce, potatoes & vegetables	
● FLAMBÉED TOURNEDOS	545
Provençal potatoes, haricots verts & three-pepper sauce	
MOULES MARINIÈRE	265
French fries & aioli	
RISOTTO	245
Mushroom, parmesan & pine nuts	

DESSERTS

CRÈME BRÛLÉE	105
POACHED PEAR	110
Pepper mint ice cream & 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*

CURED SALMON
Swedish mustard & dill sauce, rye bread & boiled egg



FRIED COD
Tartar sauce, potatoes & vegetables



POACHED PEAR
Pepper mint ice cream & chocolate sauce

495 | 395

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

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