
LATE LUNCH

PARADEN

KVARTERSKROG & BARSERVERING

STARTERS

PANKO FRIED BRIE DE MEUX

WITH QUINCE MARMELADE ON A SMALL HERB SALAD

135

PARADEN'S COTTAGE CHEESE

MADE OF CURDLED OAT MILK SERVED WITH A VARIETY OF BEETS, SWEET BALSAMICO VINAIGRETTE, MUSTARD HERB, HAZELNUT OIL AND CRISPY KALE

135

CROQUETTES

FILLED WITH DUCK LEG & ACIDIC CABBAGE, WITH CITRUS AIOLI

95

"PETRA JANZON"

COLD SMOKED SALMON ON BUTTER FRIED TOAST WITH BLEAK ROE, HORSERADISH AND CONFIT OF YOLK

155

MAIN COURSES

PARADEN'S SHRIMP SALAD 239

with dill & vinegar mayonnaise, rye bread crisp, poached egg, green beans, flaxseed and yellow beets

OMELETTE "JAMBON DE BAYONNE" 175

gruyère, green salad and french fries

PARADENS GAME MEATBALLS 199

with a spicy cream sauce, cured currants, potato and sour cream purée, crispy savoy kale, pickled mushroom and dried lingon berries

MIXED VEAL TARTARE 155 / 235

made of blackened sliced ox, cold pressed rapeseed oil, jerusalem artichoke, onion, nuts, mustard, mushrooms, pickled celery and chips

DESSERT

PEAR TARTE TATIN

WITH CARAMEL, HONEY AND GINGER FLAVOURED ICE CREAM, LINGONBERRIES AND DRIED BROWNED BUTTER

105

TRUFFLE

35

CHOCOLATE BALL

35

CURIOUS TO KNOW MORE ABOUT WHAT'S IN YOUR FOOD? PLEASE ASK YOUR WAITER!
