

PARADEN

KVARTERSKROG & BARSERVERING

STARTERS

PANKO FRIED BRIE DE MEUX

WITH QUINCE MARMELADE ON A SMALL HERB SALAD

135

LIGHTLY SMOKED BURRATA

WITH BAKED TOMATOES, PISTACHIO, SALTY ALMONDS AND BASIL

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 235

with salad, handpealed shrimps, dill & vinegarmayonnaise, rye bread crisp, poached egg, snap beans, linseeds and yellow beets

OMELETTE WITH JAMBON DE BAYONNE 175

gruyère, green salad and french fries

VEAL MEATBALLS BOURGUIGNONNE 215

with potato purée, preserved mushrooms, bacon and baby onion

MIXED VEAL TARTARE

spicy tatare with a mixture of veal and blackened oxe, chilimayonnaise, raw marinated cucumber, garlic chips, soya braised agaric, sesame and pickled ginger

HALF 165

LARGE 225

DESSERTS

APPLE EXTRA EVERYTHING

WITH CARAMELIZED APPLES, CARDAMOM CRUMBS, VANILLA SAUCE, APPLE SORBET, RAW MARINATED APPLE AND FROZEN CALVADOS GRATINÉ

105

Truffle

35

Chocolate ball

35