

# 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