

SMALL & TASTY
APPETIZERS

PANKO FRIED BRIE DE MEUX
WITH QUINCE MARMELADE ON
A SMALL HERB SALAD
135

PARADEN'S "GUBBRÖRA"
ON DANISH RYE BREAD WITH
TROUT ROE, HORSERADISH, CRISPY
ONION AND OP ANDERSON JELLY
135

BLEAK ROE GALETTES
WITH BAKED EGG YOLK CRÈME,
MINCED CHIVES & RED ONION, GRATED
VÄSTERBOTTEN CHEESE AND DILL
155

DUCK LEG CROQUETTES
WITH ACIDIC CABBAGE
AND CITRUS AIOLI
95

GRATINATED OYSTERS
WITH FROTHY HERB AIOLI, CHILI AND
CURED ITALIAN HAM
39 /each

PLAIN OYSTERS
WITH SHALLOT VINEGAR
29 /each

FOIE GRAS SLIDER
ON A BRIOCHE BUN WITH DUCK LIVER,
ONION MARMELADE AND CRISPS
155

PARADEN'S
TACO CORNER

VEAL TARTARE TACO 75
WITH JERUSALEM ARTICHOKE, SWEET
MUSTARD, MUSHROOMS AND NUTS

CHICKEN TACO 75
WITH SPICY SHELLFISH MAYONNAISE,
CRISPY ONION, CHILI FLAKES AND
SESAME SEEDS

TUNA TACO 75
WITH LEMON- & SOY MARINATED TUNA,
PICKLED GINGER, GREEN HORSERADISH
AND DAIKON

DEEP FRIED FETA TACO 75
WITH SOFT TORTILLA, ACIDIC TOMATO
AND AVOCADO

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

LEMON & HERB GRILLED ENTRECÔTE 249
with french fries, choron sauce, baked plum tomatoes,
crispy onion, fried fennel and vinegar gravy

SEARED TROUT FILLET 249
with grilled gem salad, chèvre foam, pickled potato,
radish and oyster

PARADEN'S GAME MEATBALLS 199
with a spicy cream sauce, preserved currants,
potato and sour cream purée, crispy savoy kale,
pickled mushrooms and dried lingonberries

PARADEN'S CHICKEN & DUCK SALAD 225
skewer of chicken kebab, bbq chicken wing and duck
breast with grilled cabbage, mojo rojo, panko fried
potato, roasted bell peper and avocado yoghurt

STEAMED COD FILLET 249
with pickled herring vinaigrette, pumpkin seeds,
broccoli and a airy lemon aioli with browned butter

OMELETTE NATURELLE 145
with gruyère, french fries and green salad

OMELETTE JAMBON DE BAYONNE 175
with gruyère, french fries and green salad

SEARED TUNA SALAD 229
with romaine salad, oliviade dressing, herbal baked
plum tomatoes, crispy potato and pickled cucumber

RAGU OF WINE BRAISED CHUCK ROLL 249
with pasta pappardelle, plum tomatoes, parmesan,
red wine sauce, levaine crumble and fennel
pickled onion

WINTER GREENS 195
honey & herb baked swedish root vegetables with
hazelnut aioli, browned butter, sage, lemon and
parmesan salad

FILLET & SHANK OF ROSLAGEN PIG 249
with potato purée and jerusalem artichoke mash,
red cabbage, mushrooms, weatberries and duck liver
red wine sauce

BUTTERMILK KALE & ARTICHOKE SALAD 195
with marinated artichoke, pickled kale, lemon and
pimiento braised chickpeas, tahini crème and
beet cruditées

PARADEN'S SHRIMP SALAD 239
with hand peeled shrimps, dill & vinegar mayonnaise,
rye bread crisp, poached egg, green beans, flaxseed
and yellow beets

COLD & WARM
STARTERS

"PETRA JANZON" 155
cold smoked salmon on butter fried
toast with bleak roe, horseradish
and confit of yolk

CREAMY SEAFOOD SOUP 165
with tartar of salmon, cucumber,
avocado and pickled chili

MIXED VEAL TARTARE 155/235
with thinly sliced ox, cold pressed
rapeseed oil, jerusalem artichoke,
onion, nuts, mustard, mushrooms,
pickled celery and chips

CHARCUTERIE PLANK 175
assorted italian delicacies with
parmesan, melon and basil

**PARADEN'S
COTTAGE CHEESE** 135
of broken oat milk served with a
variety of beets, sweet balsamico
vinaigrette, mustard herb, hazel-
nuts oil and crispy kale

**PARADEN'S
HOME MADE PASTA** 155
filled with minced meat and duck
liver. Served with port wine cooked
endive and grated västerbotten
cheese

LARGE
SERVINGS

FOR TWO OR MORE

PARADEN'S LAMB FEAST
with red wine braised lamb
shank and roast beef, served
with parmesan polenta, baked
tomato, white beans, lamb sauce
and rosemary aioli
249/p

PARADEN'S SURF N' TURF
with grilled veal entrecôte,
tuna, Roslagen pig and chicken
kebab with mojo rojo, choron
sauce and aioli and baked plum
tomatoes, pickled red onion and
french fries
249/p