

SMALL & TASTY
APPETIZERS

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

PARADEN'S SLIDER

MADE OF TENDERISED PRIME RIB, CHILI
MAYONNAISE, SILVER ONION, TEMPURA
FRIED CRAB AND PICKLED TOMATO
115

BLEAK ROE WAFFLE

WITH SMETANA, GRATED VÅSTERBOTTEN
CHEESE, CHOPPED ONION, FRIED DILL
AND LEMON
145

DUCK 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

CALABRIAN SANDWICH

FILLED WITH CREAMY ENDUJA SALAMI,
GEM SALAD AND TRUFFLE CREME
95

FAKE LANGOS

ON FRIED SOURDOUGH WITH SEAWEED
CAVIAR, RED ONION, DILL, CREAMY
OATS AND LEMON
95

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

GRILLED VEAL ENTRECÔTE 249
with red wine sauce, bone marrow, pickled tomatoes,
crispy air-dried ham, and manchego grated french fries

FILLED TROUT FILLET 249
filled with scallops, shrimps and chorizo and served
with a variation of jerusalem artichoke and a creamy
mussel veloute

PARADEN'S OX MEATBALLS 229
with a green pepper sauce, "Hasselback" potatoes,
butter fried haricots verts and Porter boiled onion with
Paradens berry gele

PARADEN'S CHICKEN KEBAB SALAD 225
with mojo picon, fried aubergine, zucchini, garlic sauce
bread crisp and mint

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

A NICE GREEN PASTA 195
with buccatini mixed with basil and arugula oil with
artichoke, dukkha mix, fried silk tofu, green olives and
cheerie tomato

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

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

SCALLOPS 165
garlic and butter fried with crispy
jerusalem artichoke and foamy
terragon

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

PUFF PASTRY BUNS 135
filled with mushrooms, aubergine,
roasted bell peper, pickled jerusa-
lem artichoke with creamy oats and
olives

**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 picon, green pepper
sauce and aioli and baked plum
tomatoes, pickled red onion and
french fries
249/p