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LATE EVENING

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# PARADEN

KVARTERSKROG & BARSERVERING

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## STARTERS

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### PANKO FRIED BRIE DE MEUX

WITH QUINCE MARMELADE ON A SMALL HERB SALAD

135

### PUFF PASTRY BUNS

FILLED WITH MUSHROOMS, ROASTED BELL PEPPER, AUBERGINE AND PICKLED JERUSALEM ARTICHOKE  
WITH A CREAMY OATS DIP AND OLIVES

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 OX MEATBALLS 229

with a green pepper sauce with Hasselbacks potatoes, buttered haricot verts and porter  
boiled onion with a berry gelé made of Paradens chosen 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

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## DESSERT

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### PEAR TARTE TATIN

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

105

### TRUFFLE

35

### CHOCOLATE BALL

35

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

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