

STARTERS

DEEP FRIED BRIE DE MEUX 135
with quince marmelade
on a small herb salad

PUFF PASTRY BUNS 135
with mushroom, roasted bell
pepper, pickled artichoke with
creamy oat dip and olives

CROQUETTES 95
filled with duck leg & tangy
cabbage, with citrus aioli

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

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



FRESH SALADS

CHICKEN KEBAB SALAD 225
with mojo picon, garlic sauce
fried and spiced aubergine,
bread crisp and mint

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

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

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

WEEKLY VEGAN 165
crispy aubergine in open faced pita, thick chick-peas,
hot salsa, crispy onion and creamy oat

VEGETARIAN OMELETTE 165
with grilled italian paprika, baked olives and crumbled
chèvre

MAIN COURSES

OMELETTE "HAM & CHEESE" 175
with french fries and a green salad

THE WEEKLY OMELETTE 175
with spicy salami, lemon salt, rocket and parmesan

PARADEN'S OX MEATBALLS 229
in green pepper sauce with "hasselbacks" potato, butter
fried haricot verts, porter cooked onion and berry jelly

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

MIXED VEAL TARTARE 235
wrapped in thinly sliced ox, cold pressed rape seed oil,
jerusalem artichoke, nuts, sweet mustard, mushrooms,
pickled celery and potato chips



PARADEN'S LUNCH CLASSICS

WALLENBERGARE 195
classic swedish veal pattie with braised butter, green peas,
potato purée and preserved black currants

PARADEN'S CHEESEBURGER 195
of ground chuck with choron dip, french fries,
västerbotten cheese and bacon

PARADEN'S SEAFOOD CASSEROLE 219
with aioli, root vegetables and levaine crumbs

SPECIALS

ALWAYS 130 SEK

MONDAY

SPICY VEAL SKEWER
with zatsiki, tomato salsa, pommes frites
and mint

TUESDAY

PARADENS GIRDLE CAKE
with lingonberry, fried pork, lemon sautéd
butter and crispy parsley

WEDNESDAY

WALLENBERGARE OF THE SEA
with creamy herb sauce, peas fried in
butter, lemon and cruched potatoes

THURSDAY

STEAK MINUTE
on gammon, yolk confit, horseradish,
potatopuré and red wine gravy

FRIDAY

**CHICKENBREAST IN WINE
"BOURGIGNONE"**
with potatopuré, onion, bacon tacks,
mushrooms and deep fried parsley

DESSERT

CREAMY DARK CHOCOLATE

WITH PISTACHIO ICE CREAM, SUGAR
STIRRED BERRIES, CRISPY RYE BREAD
AND SOUR CREAM CRUMBS

115

CRÈME BRÛLÉE

85

PEAR TARTE TATIN

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

105

TRUFFLE

35

CHOCOLATE BALL

35