
LATE EVENING

PARADEN

KVARTERSKROG & BARSERVERING

STARTERS

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

CHARKUTERIE PLANK

ASSORTED ITALIAN DELICACIES WITH PARMESAN, MELON AND BASIL

175

MAIN COURSES

PARADEN'S SHRIMP SALAD 239

with dill & vinegar mayonnaise, rye bread crisp, poached egg,
green beans, flaxseed and yellow beets

OMELETTE 165

baked prosciutto and parmesan, green salad and french fries

RAGU OF WINE BRAISED CHUCK ROLL 249

with pasta papperdelle, plum tomatoes, parmesan, red wine sauce, levain crumble and
fennel pickled onion

MIXED VEAL TARTARE 155 / 235

made of blackened sliced ox, cold pressed rapeseed oil, jerusalem artichoke, onion,
nuts, mustard, mushrooms, pickled celery and chips

DESSERT

PEAR TARTE TATIN

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

105

TRUFFLE

35

CHOCOLATE BALL

35

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