

LITTLE
APPETIZERS

WHITE ASPARAGUS
WITH TROUT ROE, BUTTERED
ASPARAGUS CRÈME, CRISPY POTATO,
CHIVES AND DILL
95

CALAMARI FRITTI
WITH AVOCADO, BLACK GARLIC CRÈME,
CHILI AND SPRING ONION
90

PARADEN'S BLEAK ROE SERVING
WITH DEEP FRIED JERUSALEM ARTICHOKE,
DILL FOAM, RAMSON ONION AND
CREAMY LEMON
145

DEEP FRIED COD TONGUES
WITH PARMESAN & TARAGON MAYONNAISE,
LEMON AND ACIDIC ONION
90

PARADEN'S SMØRREBRØD
WITH THINLY SLICED ROAST BEEF,
DANISH REMOULAD, PICKLED
CUCUMBER AND CRISPY FRIED ONION
85

SPICY CHICKPEA SLIDER
WITH AGAVE CREME
WATER MELON, POMEGRANATE, MINCED
CUCUMBER AND MINT
95

TARTAR TACO
TRUFFLE MAYONNAISE, BLEAK ROE, ONION,
CHIVES AND SHOESTRING CRISP
85

TUNA TACO
LEMON & SOY MARINATED TUNA, PICKLED
GINGER, GREEN HORSERADISH AND
BLACK RADISH
75

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

PARADEN TORTILLA
WITH FRIED SOFTSHELLCRAB, CREAMY EGG
YOLK, PICKLED CHILI AND CILANTRO
75

OYSTERS

PLAIN OYSTER
WITH VINAGER ONION AND LEMON 29/ea

DEEP FRIED OYSTER
WITH LEMON MAYONNAISE AND
CUCUMBER GRATINÉ 39 /ea

GRATINATED OYSTER
WITH BLACK CAVIAR 39 /ea
ONE OF EACH 95

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

GRILLED ENTRECÔTE 249
with Cafe de Paris butter, red wine sauce, grilled
spring scallions and 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
green peas, 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 249
with cream baked egg, trout roe, a lightly smoked
potato puree, cauliflower and a white wine sauce

OMELETTE NATURELLE 145
with parmesan, 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 WITH OVEN BAKED ITALIAN HAM 175
with parmesan, french fries and green salad

CRISPY TUNA SALAD 229
with crudite of radish, peanuts, browned soybutter
lemon mayonnaise and iceberg lettuce

PASTA FRUTTI DE MARE 249
with pasta linguini, vongole mussels, scallop
tomato and chili

GRILLED PORK RACKS CHIMICHURRI 229
of Duroc pig with carrots of the season, seared spring
onion, herbal gravy, bread crumbs and a garlic creme

SLOWLY COOKED CABBAGE 165
with gratinated "fake" cheese
pickled mustard seeds and crispy onion

GRILLED RED SHRIMP SKEWER 229
with romaine salad, caesar dressing, crispy parmensan
sour dough crutons, olives and spanish anchovies

COLD & WARM
STARTERS

NETTLE & RAMSON SOUP 155
with poached egg, cold smoked
salmon, crispy rye flake and radish

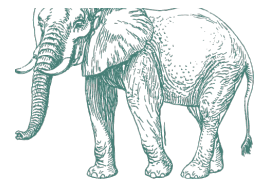
SCALLOPS 165
garlic & butter fried with Jerusalem
artichoke and taragon froth

OX TARTARE
"PELLE JANZON" 155/225
with truffle mayonnaise, acidic
onion, levaine chips, shoestring
crisp, chives and bleak roe

CHARCUTERIES 175
assorted Italian delicacies with
parmesan, melon and basil

GYOZA DUMPLINGS 135
filled with mushroom, roasted bell
pepper, pickled artichoke, egg
plant, a creamy oats dip and olives

GRILLED GREEN ASPARAGUS 145
with burrata di bufala, roasted
tomato & bell pepper vinaigrette,
deep fried capers and parsley



LARGE
SERVINGS

FOR TWO OR MORE

WHOLE ROASTED PIGLET
with roasted potato and garlic
puree, red wine gravy, kimchi
cabbage salad, pickled onion
tomato sallad and aioli
249/p

PARADEN'S MIX GRILL
with grilled entrecote, pork
racks, chicken kebab and crispy
fried tuna. Served with our best
grill sauces, aioli, Cafe de Paris
butter, red wine gravy, french
fries and tomato salad
249/p