

À LA CARTE

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
85

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 foam, 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, red
shrimp, tomato and chili

GRILLED FLANK STEAK

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

239
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 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, flank
steak, chicken kebab and crispy
fried tuna. Served with our best
grill sauces, aioli, Cafe de Paris
foam, red wine gravy, french
fries and tomato salad
249/p

