

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

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

ONE OYSTER

WITH ONION VINAGER AND LEMON 29/ea

HALF A DOZEN OYSTERS

WITH ONION VINAGER AND LEMON 165

A DOZEN OYSTERS

WITH ONION VINAGER AND LEMON 325

PARADEN  
KVARTERSKROG & BARSERVERING

MAIN COURSES

GRILLED ENTRECÔTE

249

with wipped foie gras butter, baked tomato, grilled artichoke, seared spring onion, red wine sauce zucchini and french fries

BLACKENED TROUTFILLÉT

249

with a luke warm new potato salad with spring onion and asparagus, trout roe, pickled shallots, sour creme and browned butter

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 served with 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

249

of Duroc pig served with sallad dressed in a pepper dressing, hariotverts, pimiento de padron, puffed rind, crispy bread and red wine sauce

GRILLED RED SHRIMP SALAD

239

with frillice lettuce, grilled water- & cantaloup melon goat cheese, balsamico, thyme baked olives, bread crisp and a cold spicy gazpacho

COLD & WARM  
STARTERS

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

