

STARTERS

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

GYOZA DUMPLINGS 135
with mushroom, roasted bell pepper, pickled artichoke with creamy oat dip and olives

PARADENS OX TARTARE "PELLE JANZON" 155
with truffle mayonnaise, pickled onion, levaine crisp, shoestring potato, chive and bleak roe



FRESH SALADS

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

GRILLED RED SHRIMP SALAD 249
with frillice lettuce, grilled water- & cantaloup melon goat cheese, balsamico, thyme baked olives, bread crisp and a cold spicy gazpacho

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

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THE WEEKLY VEGETARIAN 145
fried roti bread with spicy red lentils, grated cucumber mint dressing and a mango & bean sprouts salad

VEGETARIAN OMELETTE 145
filled with garlic fried mushrooms and served with french fries and a side salad

MAIN COURSES

OMELETTE WITH OVEN BAKED HAM 175
with parmesan and served with french fries and a green salad

PARADEN'S OX MEATBALLS 229
in green pepper sauce with "hasselbacks" potato, green peas, porter cooked onion and jelly

GRILLED ENTRECÔTE 249
with whipped foie gras butter, baked tomato, grilled artichoke, seraed spring onion, red wine sauce, zucchini and french fries

PARADENS OX TARTARE "PELLE JANZON" 225
with truffle mayonnaise, pickled onion, levaine crisp, shoestring potato, chive och bleak roe

A NICE GREEN PASTA 195
with buccatini mixed with basil and arugula oil with artichoke, dukkha mix, fried silk tofu, green olives and cherry tomatoes

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

STEAMED COD 249
with cream baked egg, trout roe, a lightly smoked potato-pure, cauliflower and a white wine sauce

SPECIALS

ALWAYS 130 SEK

MONDAY

SMOKED & GRILLED PORK
with a luke warm potato salad, spinach and pickled onion

TUESDAY

FISH & SEAFOOD CASSEROLE
in a foamy white wine sauce with fennel crispy bread and aioli

WEDNESDAY

CHICKEN PICCATA
with blackened romaine salad, tomato salsa, salted almonds and sticky rice

THURSDAY

GRILLED BRISKET OF BEEF
with roasted carrots, lentils salad goat cheese and cumin

FRIDAY

ROAST BEEF SKEWER
made out of veal with baked cauliflower pumpkin seeds, mojo rojo and french fries

DESSERT

CHOCOLATE MOUSSE BROWNIE
WITH BLACK CURRANT, CANDID WALNUTS AND BLACK CURRANT ICE CREAM
99

CRÈME BRÛLÉE
85

LEMON TARTE
WITH ITALIAN MERINGUE, FRESH BERRIES AND BERRY CREME WITH MINT
79

TRUFFLE
35

CHOCOLATE BALL
35