

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

GRILLED ARTICHOKE 145
with creamy polenta, salad on green asparagus, truffle, crispy corn and portabello mushroom

VEGETARIAN OMELETTE 145
with mozzarella, tomato and sunflower seeds and served with french fries and a green 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 wipped 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
PEPPER BAKED VEAL ROAST BEEF
with creamy potato salad, green apples, radish, dill and horseradish

TUESDAY
PULLED PORK
in an open pita with acidic & crispy onion, tomato salsa and garlic dressing

WEDNESDAY
BAKED WESTERN SEA FISH
with mashed potato, embrowned butter, parsley, roasted onion and sour cream

THURSDAY
QUENELLES
in herbal tomato sauce with olives, parmesan, parsley, lemon and zpotato purée

FRIDAY
PORK SCHNITZEL 229
with greean peas, anchovy, lemon, red wine sauce 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

CHOCLATE BALL
35