

LITTLE  
APPETIZERS

TRUFFLE & CORN

CREAMY, CRISPY AND BLACKENED CORN  
WITH TRUFFLE PECCORINO AND RAW  
SLICED MUSHROOM

125

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

CHANTarelLE TARTLETTE

WITH BUTTER FRIED YELLOW CHANTERELLE  
ROASTED CAULIFLOWER, HAZELNUTS  
TRUFFLE & CAULIFLOWER PUREE AND  
GRATED PECCORINO CHEESE

115

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

95

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

BLACKENED BASS

249

with a smooth broccoli creme, roasted and pickled  
butternut pumpkin, soft boiled beluga lenses, garlic  
fried bread crisp and a moule foam

PARADEN'S OX MEATBALLS

229

with a cream sauce, potato purée, pickled cucumber  
and crude lingon berries

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 WITH CHILI & GARLIC

249

with seared romaine salad, roasted and pickled  
mediterranean vegetables, crispy garlic, mojo rojo  
and cilantro

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

SMOKED SALT BAKED BEETS

95

baked red and yellow beets with  
spanish almonds, goat cheese  
creme, balsamico, caprise and  
tarragon creme

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 entrecôte, flank  
steak, chicken kebab and crispy  
fried tuna. Served with our best  
grill sauces, aioli, whipped foie  
gras butter, red wine gravy,  
french fries and tomato salad

249/p

