

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 STEAM BUN

FILLED WITH SLOWLY BAKED HONEY
GLACED PORK BELLY, CUCUMBER WITH
SESAME AND CRISPY ONION

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 RED PASTA

195

with buccatini mixed with roasted bell pepper
dressing, semi dried tomatoes, grilled bell pepper
crispy jersusalem artichoke and sunflower seeds

OMELETTE WITH OVEN BAKED ITALIAN HAM

175

with parmesan served with french fries and green
salad

CRISPY TUNA SALAD

229

with noodles, crudite of radish, pak choi, acid-
ic & spicy dressing, cilantro, ginger mayonnaise
and sesame seeds

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

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

COLD & WARM
STARTERS

SCALLOPS

165

garlic & butter fried with Jerusalem
artichoke and tarragon 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

