

STARTERS

SMOKED SALT BAKED BEETS 95
smoked red & yellow beets with Spanish almonds, goat cheese creme, balsamico, capers and tarragon creme

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 SHRIMPS 249
chili & garlic flavoured with romaine salad, roasted & pickled mediterranean vegetables, crispy garlic, mojo rojo and cilantro

CRISPY TUNA SALAD 229
with crudité of radish, browned soy butter, peanuts, lemon mayonnaise and iceberg lettuce

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THIS WEEKS VEGAN DISH 145
grilled jerusalem artichoke with a creamy polenta roasted and crispy corn, truffle and portobello mushroom

VEGETARIAN OMELETTE 145
filled with grilled bell pepper and pumpkin seeds and served with a green salad and french fries

MAIN COURSES

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

PARADEN'S OX MEATBALLS 229
in a cream sauce with potato purée, pickled cucumber and raw lingon berries

GRILLED ENTRECÔTE 249
with whipped foie gras butter, baked tomato, grilled artichoke, seared 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 and bleak roe

A NICE GREEN PASTA 195
with bucatini 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 patty with braised butter, green peas, potato purée and preserved black currants

PARADEN'S CHICKENBURGER 195
crispy and fried chicken with kimchi cabbage, pickled tomato and onion, goat cheese chili dip and served with french fries

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

SPECIALS

ALWAYS 130 SEK

MONDAY

GRILLED VEAL ROAST
with baked autumn apples, onion pickled pumpkin, potato puree and mustard creme

TUESDAY

PARADENS PULLED PORK
served in an open pita bread with pickled and crispy onion, tomato salsa and garlic dressing

WEDNESDAY

OVEN BAKED WEST SEA FISH
with crushed potato, browned butter parsley, roasted onion and sour cream

THURSDAY

PORK QUENELLES
in a herbal tomato sauce with olives parmesan, parsley, lemon & potato puree

FRIDAY

PORK SCHNITZEL
with green peas, anchovy, lemon, red wine sauce and french fries

SER. 692

DESSERT

GLAZED CHOCOLATE MOUSSE
WITH BLUEBERRIES, RYE BREAD CRUMBLES, PECANS AND BLUEBERRY ICE CREAM
99

CRÈME BRÛLÉE
85

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

TRUFFLE
35

CHOCOLATE BALL
35

INTRÅDESBILJETT - OGILTIG UTÅN KONTRAMÄRKE