

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



STAFFS CHOICE
99

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 noodles, crudité of radish pak choy, acidic & spicy dressing ginger mayonnaise, cilantro and sesame

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THIS WEEKS VEGAN DISH 145
baked and crispy jerusaled artichoke with seaweed caviar, lemon, dill and roasted almonds

VEGETARIAN OMELETTE 145
filled with goat cheese, tomato and spinach 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 RED PASTA 195
with egg free bucatini mixed with roasted bell pepper vinaigrette, semi dried tomatoes, grilled bell pepper fried Jerusalem artichoke and sunflower seeds

PARADEN'S LUNCH CLASSICS

WALLENBERGARE 195
classic Swedish veal patty with braised butter, green peas, potato purée and raw lingon berries

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

CHILI IN PRIME RIB
with pepperoni, tortilla bread, roasted corn, tomato & bean salad

TUESDAY

PIGLET PORCHETTA
filled with lemon and parsley with baked cabbage, carrot creme and fried potato

WEDNESDAY

SPICE GLACED BACKRIBS
with apple cole slaw, roasted potato, mint yoghurt, celery and cucumber

THURSDAY

VEAL PADDIES
with sage and lemon, rattotuille, zucchini salad, crispy olives and roasted potato

FRIDAY

GRILLED CHICKEN THIGH
with cabbage & kimchi and served with roasted sweet potato, kohlrabi and aioli

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