

PARADEN

KVARTERSKROG & BARSERVERING

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 TARTAR 155
with sweet potato chips, egg yolk creme, parsley, pickled silver onion, capers, dijonnaise, and a tomato salad



STAFFS WINE CHOICE
99

FRESH SALADS

SWEDISH PORK SKEWER 185
spiced with ras el hanot with kale salted beets, pickled pumpkin crispy flower sprouts, roasted garlic dressing, pumpkin seeds and honey

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

CRISPY TUNA 229
with noodles, crudité of radish pak choy, acidic & spicy dressing ginger mayonnaise, cilantro and sesame

WEEKLY VEGETARIAN

THIS WEEKS VEGAN DISH 145
gnocchi, fried mixed mushrooms, roasted sunflower seeds and sage

VEGETARIAN OMELETTE 145
filled with black olives and cottage cheese 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 195
in a cream sauce with potato purée, pickled cucumber and raw lingon berries

A NICE RED PASTA 175
with egg free bucatini mixed with roasted bell pepper vinaigrette, semi dried tomatoes, grilled bell pepper fried Jerusalem artichoke and sunflower seeds

PARADENS STEAK TARTAR 225
with sweet potato chips, egg yolk creme, parsley capers, pickled silver onion, dijonnaise, french fries and a tomato salad

GRILLED ENTRECÔTE 249
with whipped foie gras butter, baked tomato, grilled artichoke, seared spring onion, red wine sauce, zucchini and french fries

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, 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

BAKED DUCK LEG
with lentils, tomato, parsley and red wine sauce

TUESDAY

VEAL SKEWER
with roasted pepper, garlic yoghurt cucumber and french fries

WEDNESDAY

BAKED HAKE
with browned butter, capers, beetroot and potato & artichoke mash

THURSDAY

SMOKED PORK
with red wine butter, aioli, arugula and roasted potato

FRIDAY

FLAT IRON STEAK
with fried cauliflower, tzatziki, pickled tomato and french fries

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