

LITTLE
APPETIZERS

PEA SPROUTS & TRUFFLE

FRIED PEA SPROUTS WITH BLACK TRUFFLE,
SMOOTH BROCCOLI AND CRISPY
SWEET POTATO
95

CALAMARI FRITTI

WITH AVOCADO, BLACK GARLIC CRÈME,
CHILI AND SPRING ONION
90

PARADEN'S BLEAK ROE SERVING

WITH DEEP FRIED JERUSALEM ARTICHOKE,
DILL FOAM AND CREAMY LEMON
145

FUNNEL CHANTERELLE TARTELETTE

WITH BUTTER FRIED FUNNEL CHANTERELLE,
ROASTED CAULIFLOWER, HAZELNUTS,
TRUFFLE & CAULIFLOWER PUREE AND
GRATED PECORINO CHEESE
115

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'S STEAM BUN

FILLED WITH SLOWLY BAKED HONEY
GLAZED PORK BELLY, CUCUMBER WITH
SESAME AND CRISPY ONION
95

OYSTERS

ONE OYSTER

WITH ONION VINEGAR AND LEMON 29/ea

HALF A DOZEN OYSTERS

WITH ONION VINEGAR AND LEMON 165

A DOZEN OYSTERS

WITH ONION VINEGAR 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

HERBAL & GARLIC ROASTED CHICKEN

225

half a chicken roasted with garlic and herbs with
chicken and truffle gravy, gremolata,
truffle mayonnaise, french fries and a green salad

STEAMED COD

249

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

A NICE RED PASTA

195

with buccatini mixed with roasted bell pepper
dressing, semi dried tomatoes, grilled bell pepper,
crispy Jerusalem 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, crudité of radish, pak choi, acidic
& spicy dressing, cilantro, ginger mayonnaise
and sesame seeds

PASTA FRUTTI DE MARE

249

with pasta linguini, vongole mussels, scallop, red
shrimp, tomato and chili

SWEDISH PORK SKEWER

220

spiced with ras el hanot with kale, salted beets,
pickled pumpkin, crispy flower sprouts, roasted garlic
dressing pumpkin seeds and Bockholmens own honey

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 potato puree, carrots,
sauerkraut, crispy bacon, aioli
and truffle broth
249/p

PARADEN'S MIX GRILL

with grilled entrecôte, flank
steak, grilled chicken 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 taragon creme

PARADEN'S STEAK TARTAR

155/225
with sweet potato chips, egg yolk
creme, parsley, pickled silver onion
dijonnaise, capers and a tomato
salad

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, caprice and
tarragon creme

