

LITTLE
APPETIZERS

FRIED 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, POMME PAILLE AND CREAMY
LEMON
145

SOFT BOILED SALSIFY

WITH BLEAK ROE, CHERVIL & TARRAGON
BUTTER SAUCE AND SALSIFY CHIPS
115

TARTAR TACO

TRUFFLE MAYONNAISE, BLEAK ROE, ONION,
CHIVES AND POMME PAILLE
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

PARADENS HOME MADE BOUILLABAISSE

249

with blackened seabass, scallop, red shrimp, razor
clams, lemon dressed crispy fennel, herbal aioli and
boiled potato

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 garnished with garlic and herbs
and served 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 a mussel velouté

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

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 hanout with kale, salted baked
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, swedish
pig, grilled corn fed 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

GARLIC FRIED RAZOR CLAMS 115

with soy sauce, sesame, croutons
pickled tomato and cilantro

PARADENS 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

FRIED GYOZA DUMPLINGS 135

filled with mushroom, roasted bell
pepper, pickled artichoke, eggplant
chili and 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

