

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

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



PARADENS WINE RED/WHITE
110

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

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THIS WEEK'S VEGAN DISH 145
whole baked cauliflower with fried chanterelles, creamy truffle flavoured polenta and brussels sprouts

VEGETARIAN OMELETTE 145
filled with black olives and cottage cheese creme 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

GRILLED TENDERLOIN
flavoured with Moroccan spices, bulgur, tomato, parsley and garlic aioli

TUESDAY

SPICY LAMB SKEWERS
with caponata, risoni, goat cheese, basil and red wine sauce

WEDNESDAY

SESAME FRIED FISH
from the North Sea with soy mayonnaise, pickled ginger, beets and nori rice

THURSDAY

GRILLED CHICKEN THIGH
with roasted broccoli, baked tomato, fried potato and mojo rojo

FRIDAY

GRILLED TOP BLADE
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 CATALAN

85

TRUFFLE

35

CHOCOLATE BALL

35