

LUNCH MENU

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



SWEET FINISH!
65

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
grilled roti bread with spicy red lentils, cucumber, mint dressing and a mango & beansprouts salad

VEGETARIAN OMELETTE 145
filled with red pesto and arugula 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 CRISPY CHICKENBURGER 195
crispy and fried chickenburger with truffle and cottage cheese creme, roasted corn cream, corn crisp, pickled onion & tomato 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

SMOKED & GRILLED PORK
with potato mash, spinach, pickled and baked onions, red wine butter and gravy

TUESDAY

FISH & SEAFOOD CASSEROLE
with white wine sauce, beets, fennel crispy bread and aioli

WEDNESDAY

CHICKEN PICCATA
with tomato salsa, romaine salad, salted almonds and sticky rice

THURSDAY

GRILLED ROAST BEEF
with roasted carrots, lentil salad goat cheese, and cumin flavoured gremolata

GOOD FRIDAY

BRUNCH A LA CARTE
Today we server our popular brunch a la carte from 11 am

DESSERT

GLAZED CHOCOLATE MOUSSE

WITH BLUEBERRIES, RYE BREAD CRUMBLES, PECANS AND BLUEBERRY ICE CREAM

99

CRÈME CATALAN

85

TRUFFLE

35

CHOCOLATE BALL

35

WANT TO KNOW MORE ABOUT OUR FOOD? PLEASE ASK YOUR WAITER