

LITTLE  
APPETIZERS

PARADENS FLATBREAD ROLL

WITH SPICY OWN MADE LAMB SAUSAGE, POTATO PUREE, PICKLED CUCUMBER, FRIED SHALLOTS, ROASTED GARLIC CREME AND HOUSE MADE KETCHUP

89

CALAMARI FRITTI

WITH AVOCADO, BLACK GARLIC CRÈME, CHILI AND SPRING ONION

90

MUSHROOM CROQUETTES

WITH TRUFFLE DIP AND PICKLED ONION

75

WHITE ASPARAGUS

WITH ROE, TARRAGON BUTTER SAUCE, RADISH, DILL, POTATO CRISP AND LEMON

129

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/each

HALF A DOZEN OYSTERS

WITH ONION VINEGAR AND LEMON 165

A DOZEN OYSTERS

WITH ONION VINEGAR AND LEMON 325

PARADEN  
KVARTERSKROG & BARSERVERING

MAIN COURSES

PARADENS MOULE FRITES 195

white wine cooked blue mussels with parsley, tomato and garlic and served with aioli and french fries

GRILLED ENTRECÔTE 249

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

PARADENS HOMEMADE BOUILLABAISSE 249

with blackened seabass, scallop, red shrimp, blue mussels, 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 GREEN PASTA 195

made out of egg free buccatini with green pesto made out of ramson, roasted hazelnuts, grilled green asparagus & artichoke, pickled lemon, tomato and green olives

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

SWEDISH DUROC PORK SKEWER SALAD 220

spiced with dill seeds and cumin and served with a salad of water- & cantaloupe melon, black quinoa, feta cheese, tzatziki and garlic chips

GRILLED RED SHRIMP SALAD 249

spiced with garlic and chili and served 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, duroc 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

GRILLED GREEN ASPARAGUS 129

with black truffle vinaigrette, herbal & cress salad, pickled endive and crispy bread crumbles

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

