

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 189
spiced with cumin and dill seeds and served with water- & cantalope melon, black quinoa feta cheese, tzatsiki and garlic chips

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
fried broccoli with boiled beluga lentils, pickled beets a smooth broccoli creme, sun seeds, lemon and dill

VEGETARIAN OMELETTE 145
filled with cottage cheese and basil 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 GREEN PASTA 179
with egg free bucatini mixed with green pesto made out of ramson, roasted hazelnuts, grilled green asparagus & artichoke, pickled lemon, tomato and green olives

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

GRILLED VEAL ROAST
with potato salad, green apple, radish and horseradish

TUESDAY

PARADEN PULLED PORK
served in a open pita bread with pickled and crispy onion, tomato salsa and garlic dressing

WEDNESDAY

OVEN BAKED HADDOCK
with crushed potato, browned butter parsley, radish, bread crisp and sour cream

THURSDAY

VEAL MEAT BALLS
in a herbal tomato sauce with olives parmesan, parsley, lemon and potato purée

FRIDAY

PORK SCHNITZEL
with green peas, anchovy, lemon, red wine sauce and french fries

SER. 692

DESSERT

RHUBARB DELIGHT
BOILED RHUBARB WITH LEMON SORBET, SOFT MERINGUE, SUGARED RHUBARB AND OAT CRISP
99

CRÈME CATALAN
85

TRUFFLE
35

CHOCOLATE BALL
35

INTRÅDESBJLJETT - OGILTIG UTAN KONTRAMÄRKE

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