

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



HOUSE

WHITE/RED/ROSE

110

FRESH SALADS

SWEDISH PORK SKEWER 189

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

GRILLED RED SHRIMPS 249

chili & garlic flavoured with green 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 yellow beans and portobello mushroom with polenta creme, tangy endive, tomato and truffle vinaigrette

VEGETARIAN OMELETTE 145

filled with butter fried champignons, parsley and garlic 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 VEAL MEATBALLS 195

in a cream sauce with potato purée, pickled cucumber and raw lingon berries

A NICE GREEN PASTA 195

with egg free bucatini mixed with green pistou made out of spinach and parsley, pickled yellow chanterelles herbal fried portabello mushrooms, mangold and roasted pumpkin 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, silver 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 spanish green olives potato puree, crispy peas sun dried tomato, and fennel and fried potato chips

SPECIALS

ALWAYS 130 SEK

MONDAY

GRILLED SMOKED PORK

with pickled bell pepper, spinach, fried mushroom, pickled onion roasted garlic creme and potato puree

TUESDAY

VEAL PATTIES

with couscous, tomato and cabbage, tomato vinaigrette and mint dressing

WEDNESDAY

CRISPY COD

with seared spicy pak choy, pickled ginger, ginger mayonnaise, beets, roasted sesame seeds and sticky rice

THURSDAY

GRILLED CHICKEN THIGH

with roasted carrots, cumin, beluga lentils, broccoli, arugula and mojo rojo

FRIDAY

GRILLED VEAL PICHANA

with tomato salad, pickled red onion, spinach, crushed sunflower seeds, tarragon aioli, 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

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