

SMALL
APPETIZERS

FRIED BROCCOLI
WITH BROWNED BUTTERCREAM AND
HERB SALT
65

SOUR ALMOND POTATO CHIPS
WITH ROE DIP AND CHIVES
85

CRISPY PORK CHEEK
WITH ESPELLETTE PEPPER, LEMON
MAYONNAISE AND ONION
70

CROQUETTES
FILLED WITH HAM, CHEESE AND SMOKED
MAYONNAISE
70

SPICY CAULIFLOWER
WITH GRILLED PEPPERS, SMOKED
MAYONNAISE AND
ROASTED HAZELNUTS
65

GRILLED POTATOES
WITH CHANTERELLES, BLEAK ROE,
PICKLED RED ONION AND SOUR CREAM
95

BUTTER FRIED SCALLOP
WITH CRAYFISH BROTH, SMOKED
CUCUMBER, CROWN DILL AIOLI
AND RYE CRISP
125

A SAVORY
SALAD

SHRIMP SALAD 225
with green salad, avocado, green
asparagus, basil, aioli and boiled
egg

CRISPY CHICKEN 210
with grilled romaine lettuce,
smoked avocado, IPA dressing,
roasted hazelnuts and croutons

CHEVRÉ SALAD 175
with smoked egg yolk, fired goat
cheese and lavender honey

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

GRILLED TUNA 235
with cauliflower cream, pickled coriander seeds,
browned butter and vinaigrette on soy

GRILLED RIB-EYE 249
with roasted beets, smoked marrow butter,
almonds, pickled red onions and crispy potatoes

PARADEN'S VEAL MEATBALLS 195
with a cream sauce, potato purée, pickled
cucumber and crude lingon berries

FRIED CHAR FILLET 250
with smoked point cabbage, cream of pickled
celeriac, roasted hazelnuts and grilled chives

OMELETTE WITH BAKED ITALIAN HAM 175
with parmesan and kale served with french fries
and green salad

GRILLED LEG OF DEER 240
glazed with black garlic, pumpkin cream, rosemary,
roasted onion and black cabbage

SWEDISH "KROPPKAKOR" 220
dumplings filled with mushrooms and fried black
cabbage, raw lingonberries and browned butter

VEGETARIAN OMELETTE 175
ask the staff which vegetarian omelette it is this
week

HONEY FRIED COD BACK 245
with fried pork loin, mushroom shoots, pickled
onions, red wine sauce and truffled mashed
potatoes

LARGE
SERVINGS

FOR TWO OR MORE

PARADENS MIXED GRILL

BARBECUE WITH RIB-EYE,
GRILLED LEG OF DEER, CRISPY
PORK CHEEK AND GRILLED
TUNA. SERVED WITH OUR BEST
BARBECUE SAUCES: SMOKED
MAYONNAISE, MARROW BUTTER,
RED WINE SAUCE AND FRENCH
FRIES AND TOMATO SALAD

265/p

COLD & WARM
STARTERS

CREAMY BURRATA 135
with baked tomatoes, tarragon
pesto and roasted pistachios

STEAK TARTAR 155/225
with pickled chanterelles, black
cabbage mayonnaise, crispy
mashed potatoes and cress

CHARCUTERIES 175
Paraden's assorted delicacies,
grilled levain, parmesan och
pickled vegetable

COOKED TROUT 135
with elderflower, herb mayon-
naise, trout roe, fired fennel and
bread crumbs

ROASTED ZUCCHINI 125
with fried olives, lemon, ricotta
and roasted sunflower seeds