

LUNCH MENU

STARTERS

GRILLED POTATOES 95
with chanterelles, bleak roe,
pickled red onion and sour cream

PARADEN'S TARTAR 155
with pickled chanterelles, black
cabbage mayonnaise, crispy
mashed potatoes and cress

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



HOUSE WINE
WHITE/RED/ROSE

125

FRESH SALADS

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

PARADENS CHÉVRESALAD 175
with smoked egg yolk and
lavender honey

CRISPY CHICKEN 210
with romaine lettuce, avocado,
beets, roasted sunflower seeds
and ipa dressing

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THIS WEEKS VEGAN DISH 145
salt baked beetroots with sesame crème, salt roasted
seeds, caramelized onion and crispy green kale

VEGETARIAN OMELETTE 145
filled with chantarelle and priest cheese, served with
a green salad and french fries

THIS WEEKS SOUP 125
spicy carrot soup with mashed avocado and
roasted seeds

MAIN COURSES

OMELETTE WITH OVEN BAKED HAM 175
with parmesan, served with french fries and a
green salad

PARADENS STEAK TARTARE 225
with pickled chanterelles, black cabbage mayonnaise,
crispy mashed potatoes and cress

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

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

FRIED CHAR FILLET 245
with smoked lace bowl, cream of pickled celeriac,
roasted hazelnuts and grilled chives

PARADEN'S LUNCH CLASSICS

BIFF RYDBERG 230
with raw fried potatoes, egg yolk, fried onions and
mustard cream

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

SPECIALS

ALWAYS 130 SEK

MONDAY
BRAISED OX CHEEK
with roasted carrots, pickled
onion, butter on lovage and
mashed potatoes

TUESDAY
BAKED HADDOCK
with roasted large rooted parsley,
chive sandwich, fried autumn
mushroom and crispy scallion

WEDNESDAY
**GRILLED TENDER
CHUCK STEAK RIB**
with potato gratin, truffle sauce,
pickled tomato and roasted onion

THURSDAY
**SOY AND GINGER
BAKED SALMON**
with wasabi crème, avocado salad,
coriander and brown rice

FRIDAY
**GRILLED FILLET OF
CHICKEN THIGH**
with baked cauliflower, smoked
bell pepper crème, kale salad and
roasted sunflower seeds

SER. 692

DESSERT

MERINGUE
WITH TART LEMON CURD,
RASPBERRYSORBET, CREAM AND
WHITE CHOCOLATE
95

CRÈME CATALAN
85

TRUFFLE
35

CHOCOLATE BALL
35

INTRÅDESBIJETT - OGILTIG UTAN

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