

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
beetroot goulash with roasted seeds, croutons and crispy black kale

VEGETARIAN OMELETTE 145
filled with gruyère cheese and broccoli, served with a green salad and french fries

THIS WEEKS SOUP 165
creamy cauliflower soup with leek oil and roasted pumpkin 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
LEMON MARINATED CHICKEN FILLET
with roasted sweet potatoes, wheatberry, rocket salad, hazelnuts and parmesan cheese

TUESDAY
FISH AU GRATIN
with white wine sauce, spinach, gruyère and pommes duchesse

WEDNESDAY
GRILLED BRISKET OF BEEF
with blackened point cabbage, peppercorn, crispy brussels sprouts and pickled red onion

THURSDAY
GRILLED RAINBOW TROUT
with yellow beets, leaf beet, pickled tomato and basil aioli

FRIDAY
CRISPY PORK SCHNITZEL
with broccoli, caper butter, steak sauce and parsley fried potatoes

SER. 692

DESSERT

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

CRÈME CATALAN
85

TRUFFLE
35

CHOCOLATE BALL
35