

## 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, parmesan  
and boiled egg

**PARADENS CHÉVRESALAD** 175  
with salad, tomatoes, bets,  
cucumber and lavender honey

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

# PARADEN

KVARTERSKROG & BARSERVERING

### WEEKLY VEGETARIAN

**THIS WEEKS VEGAN DISH** 145  
crispy tofu with soy mayonnaise, pickled onion,  
quinoa and roasted hazelnuts

**VEGETARIAN OMELETTE** 145  
filled with mozzarella, tomato and dried olives, served  
with a green salad and french fries

**THIS WEEKS SOUP** 125  
minestrone soup with basil crème

### 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

**PARADEN'S BOWL**  
with blackened tuna, avocado,  
crispy broccoli, chili mayonnaise  
and roasted sesame seeds

#### TUESDAY

**SHOEMAKER'S CASSEROLE**  
beef with crispy bacon, baked  
leek, steak sauce and  
potato purée

#### WEDNESDAY

**OSSO BUCCO  
ON REINDEER**  
with root vegetables, fennel,  
gremolata and sage crisp

#### THURSDAY

**BLACKENED COD**  
with grilled point cabbage, horse  
radish sauce and mashed potatoes

#### FRIDAY

**PARADEN'S KALE PUDDING**  
with cream sauce and raw  
preserved lingon berries

SER. 692

### DESSERT

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

**CRÈME CATALAN**  
85

**TRUFFLE**  
35

**CHOCOLATE BALL**  
35