

MIXED
APPETIZERS
& SNACKS

CRISPY MARCONA ALMONDS
75

TRUFFLE SALAMI
75

DEEP FRIED BROCCOLI
WITH LEMON AND PARMESAN
65

CAULIFLOWER POPCORN
WITH MILK SOURED HOT SAUCE
65

PUFFED BACON SKIN
WITH JALAPEÑO MAYONNAISE
AND SMOKED BELL PEPPER
65

DEEP FRIED CROQUETS
FILLED WITH CURED HAM, PRESERVED
CHEESE AND SMOKED MAYONNAISE
70

DEEP FRIED GOAT CHEESE
WITH CARAMELIZED BEET ROOTS AND
HONEY ROASTED SEEDS
75

SAVORY

SALLADS

BURRATA 225
with autumn truffle, beet root,
apple, black kale, green kale,
balsamico, hazel nuts and
parmesan

GREEN KALE SALAD 195
with confit duck thigh, lemon
marinated broccoli, goat cheese,
baked tomatoes and roasted
pumpkin seeds

CHEVRÉ CHAUD 175
with variation of beets,
winter kale, garden salad and
honey muesli

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

GRILLED YELLOWFIN TUNA 245
with grilled eggplant, roasted tomato stock
flavoured with lime, lemon grass and dried
olives

SPICE FRIED DEER ROAST BEEF 245
with baked beetroots, pickled blackcurrant,
crispy brussels sprouts, vinegar gravy and
pepper butter

GRILLED LAMB SIRLOIN 235
with creamy jerusalem artichoke, baked
endives, pickled mustard seeds and crispy
herbs

FRIED BACK OF COD 245
with langoustine sauce, smoked potatoes,
baked leek and almond crumbles

GRILLED SIRLOIN 250
with tart tomato salad, bearnaise sauce and
french fries

RED WINE BRAISED CHEEK OF OX 235
with tart red onion, champignons and potato purée

PLANKED STEAK 250
with pommes duchesse, blackened onion, crispy
broccoli and bearnaise sauce

PARADEN'S VEAL MEATBALLS 195
with cream sauce, raw preserved lingon berries,
pickled gherkins and potato purée

SWEDISH POTATO DUMPLING
"KROPPKAKOR" 225
filled with mushroom of the season with raw lingon
berries, deep fried black kale and sautéed butter

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

OMELETTE WITH SMOKED HAM 175
with parmesan served with french fries and salad

LARGE
SERVERINGS

FOR TWO OR MORE

PARADEN'S MIXED GRILL

WITH SIRLOIN, LAMB SIRLOIN, OX
CHEEK, TUNA. SERVED WITH OUR BEST
BARBECUE SAUCES: SMOKED MAYONNAISE,
BEARNAISE, RED WINE SAUCE AND FRENCH
FRIES AND TOMATO SALAD
265/p

WARM & COLD
STARTERS

BURRATA 135
with roasted nduja, pickled
tomatoes, deep fried marcona
almonds

CHICKPEA PANCAKE (SOCCA) 125
with goat cheese, eggplant, roasted
almond, herb yoghurt and pickled
chili

GRILLED EGGPLANT 115
with miso dressing, roasted nuts
& seeds and smoked chili sauce

WHOLE BAKED TURNIP
ROOTED CELERY 125
with soy mayonnaise, pickled red
onion, roasted hazel nuts, smoked
bell pepper and grated parmesan
(vegan)

SMOKED JERUSALEM
ARTICHOKES 125
with seaweed roa, deep fried
oyster mushroom, grilled apple and
buttered vegetable stock

PARADEN'S STEAK
TARTARE 165/235
with king bolete mayonnaise, iced
silver onion and crispy potatoes

PARADEN'S LANGOS 175
with sour cream, roe mixture,
pickled onion and dill

DEEP FRIED SWEETBREAD 160
with hollandaise, baked turnip
rooted celery and grilled leek

ASSORTED CHARCUTERIES 175
Italian delicacies with parmesan
and grilled levaine bread