

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

ONION TARTLET

WITH CHAMPIGNONS AND
GRATED TRUFFLE

85

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

GRILLED RAINBOW TROUT 245

with baked parsley root, foamy mussle sauce,
pickled cauliflower and lovage

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 vinegar
lingon berries, deep fried black kale and sautéd
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

HERB FILLED CHAR

WITH BEETS, DEEP FRIED BRUSSELS
SPROUTS, MUSSLE SAUCE AND DILL
TOSSED POTATOES

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