

## STARTERS

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

**DEEP FRIED CROQUETS** 70  
filled with cured ham, preserved cheese and smoked mayonnaise

**DEEP FRIED GOAT CHEESE** 75  
with caramelized beet roots and honey roasted seeds



HOUSE WINE

WHITE/RED/ROSE

125

## FRESH SALADS

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

**PARADENS CHÉVRESALAD** 175  
with variation of beets, winter kale, gardensalad and honey muesli

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

# PARADEN

KVARTERSKROG & BARSERVERING

## WEEKLY VEGETARIAN

**THIS WEEKS VEGAN DISH** 145  
Fried broccoli with tofu and black kale crème, tart onion and roasted pumpkin seeds

**VEGETARIAN OMELETTE** 145  
filled with fried green kale and priest cheese, served with a green salad and french fries

## MAIN COURSES

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

**PARADENS STEAK TARTARE** 165/235  
king bolete mayonnaise, iced silver onion, crispy, crispy allumete potatoes and planed champignons

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

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

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

## 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**  
**PORK SCHNITZEL**  
with green peas, caper butter, roasted potatoes and red wine sauce

**TUESDAY**  
**GRILLED FILLET OF SALMON**  
with tart butter sauce, roasted cauliflower, almond and dill boiled potatoes

**WEDNESDAY**  
**PATTIES**  
with roasted root vegetables, crispy onion, grilled bell pepper crème and steak gravy

**THURSDAY**  
**STEAMED FILLET OF COD**  
with grilled point cabbage, white wine sauce, grated priest cheese and crispy ryebread

**FRIDAY**  
**CHICKEN THIGH FILLET**  
with fried gnocchi, baked tomato, tarragon pesto and parmesan

## DESSERT

**MERINGUE**  
WITH GRILLED PINEAPPLE, PEACH, COCONUT ICE CREAM, MENTH, SALTY CARAMEL SAUCE AND COCONUT MERINGUESS  
95

**CRÈME CATALAN**  
85

**TRUFFLE**  
35

**CHOCOLATE BALL**  
35