

LUNCH MENU

STARTERS

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

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

PARADEN'S CHÈVRE SALAD 175
with variation of beets, winter kale, gardensalad and honey muesli

SHRIMPSALAD 195
with greensalad, tomatoes, cucumber, basildressing and parmesan

PARADEN

KVARTERSKROG & BARSERVERING

WEEKLY VEGETARIAN

THIS WEEKS VEGAN DISH 145
Crispy tofu with marinated cauliflower, pomegranate, mint, crème on green peas and Khobez bread

VEGETARIAN OMELETTE 145
filled with red pesto and basil, 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
with dijonaies, pickles and deep-fried capers

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

GRILLED CARROTS 195
with cauliflower crème, blackened onion, roasted hazelnuts, pickled chili and grated parmesan

FRIED FILLET OF CHAR 245
with grilled point cabbage, butter sauce, trout roe and pickled cucumber

PARADEN'S TUNA 220
with creamy egg, parmesan, caper, olives, string beans, potatoes and grilled romaine salad

PARADENS BURGER 195
on sirloin with black pepper mayo, pickles, cheddar cheese, caramelized onion and french fries

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
GRILLED VEAL ROAST BEEF
with potato salad on apple, leek, caper and mustard crème

TUESDAY
OVEN BAKED COD
with crushed potatoes, sautéed butter, beets, parsley, roasted onion and sour cream

WEDNESDAY
CRISPY CHICKEN
with tart kale salad, chili mayonnaise, sesame and coriander

THURSDAY
VEAL QUENELLES
in spicy tomato sauce, risoni, aioli and basil

FRIDAY
PORK SCHNITZEL
with green peas, anchovy, red wine sauce, lemon and french fries

DESSERT

RHUBARB
BOILED RHUBARB,
VANILLA DREAMS,
RHUBARB SORBET,
BROWNE BUTTER AND
VANILLA FOAM
105

CRÈME CATALAN
85

TRUFFLE
35

CHOCOLATE BALL
35

WANT TO KNOW MORE ABOUT OUR FOOD? PLEASE ASK YOUR WAITER