

PARADEN

KVARTERSKROG & BARSERVERING

MIXED
APPETIZERS
& SNACKS

CRISPY MARCONA ALMONDS
75

TRUFFLE SALAMI
75

POTATOES X 3
WITH SMETANA, PICKLED
CUCUMBER AND GINMARINATED
SALMON ROE
130

DEEP FRIED BROCCOLI
WITH LEMON AND PARMESAN
65

MAC N CHEESE
WITH LOBSTER, GRYERE AND
TRUFFLE
135

CHANTERELLES
ON TOAST
130

GRAVED AND GRILLED DUCK
HEART
WITH CHIVE CREAM AND PICKLED
ONIONS
130

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

SAVORY
SALADS

BURRATA CAPRESE 185
with tomatoes, kale, balsamico
and hazel nuts

SHRIMP SALAD 195
with greensalad, tomatoes,
cucumber, basildressing and
parmesan

MAIN COURSES

STEAMD COD 285
with broccoli, browned butter, shrimp and dill
crushed potatoes

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

GRILLED RIB-EYE 250
with tart tomato salad, bearnaise sauce and
french fries

SOOTED CHAR 275
with scallop, cucumber salad, vinegar-pickled silver
onion, cress, small potatoes, cauliflower and frothy
mussel sauce

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

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

VEAL CHEEK 235
with boiled sour carrots, white wine jus, mashed
potatoes, dill and crispy onions

BELUGALENTILS 215
with roasted tomato broth with artichoke, white
bean cream and dried kale

VEGETARIAN 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
MED PORK RACKS, TUNA,
TENDERLOIN AND LAMB SAUSAGE.
SERVED WITH OUR BEST BARBECUE
SAUCES: AIOLI, BEARNAISE, RED
WINE SAUCE AND FRENCH FRIES
AND TOMATO SALAD
265/p

WARM & COLD
STARTERS

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

GRILLED SHRIMPS 150
with aioli "nero", parsley and
lemon

PARADEN'S STEAK
TARTARE 165/235
with dijonais, pickles and
deep-fried capers

FRENCH NUDLES 145
with grated duck, pickled
mushrooms, onions and grilled
cabbage

MUSHROOM SALAD 140
with soy mayo, apple vinaigrette,
crispy herb bread

CREAMY RABBIT POT 145
with garden herbs and crispy lid

ASSORTED
CHARCUTERIES 175
delicacies with parmesan,
corinchon and grilled levaine
bread