

MIXED

APPETIZERS
& SNACKS

MIXED ALMONDS AND NUTS

75

3 FRIED OYSTERS

75

SMOKED ARTICHOKE

WITH SOUR CREAM, ROE AND CRISPY ONION

85

MAC N CHEESE

WITH PICKLED ASPARAGUS AND AIR-DRIED HAM

95

FRIED GOAT CHEESE STICKS

WITH HONEY ROASTED SEEDS AND CHERVIL PESTO

75

TUNA CEVICHE

WITH CHILI, LIME, SOUR HONEYDEW MELON AND CORIANDER

95

CRISPY VEAL SWEETBREAD

WITH CREAMY SPINACH, GARLIC AND PICKLED ONIONS

115

CRUSTAD

WITH FETA CHEESE CREAM AND DRIED OLIVES

65

SAVORY

SALADS

GOAT CHEESE SALAD 235

with salted cucumber, pickled tomato, roasted almonds, honey vinaigrette, dried kale and chervil pesto

SMOKED SALMON 235

with capers, dijonaise, pickled red cabbage, late summer greens and dill-pickled lemon

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

TUNA NICOISE 285

with creamy egg, olives, mustard, green beans and crispy potatoes

SOOTED CHAR 295

char with grilled asparagus, leeks, hollandaise and crushed potatoes

GRILLED RIB-EYE 325

with tomato salad, bearnaise sauce and french fries

SPICY SKEWER 275

on spiced pork loin, yoghurt, olive salad, chili, khobez bread and french fries

MEATBALLS FOR THE PEOPLE 225

with creamy potatoes, lingonberries, cucumbers and cream sauce

SPICY CABBAGE 225

with bean cream, carrots, apple, celery, parsley salad with pickled onions and chili

CREAMY ASPARAGUS RISOTTO 215

with variety of asparagus, peas, pickled small onions and grana padano

LONG-COOKED VEAL RAGU 235

with peas, baked silver onions, campanelle pasta and plenty of pecorino

SEAFOOD LINGUINE 265

with squid, shrimp, mussels, baked tomatoes, chili, garlic and lemon

VEGETARIAN OMELETTE 185

filled with creamy spinach and cheddar cheese served with green salad

OMELET WITH SMOKED HAM 185

and grana padano served with green salad

LARGE
SERVERINGS

FOR TWO OR MORE

PARADEN'S MIXED GRILL

WITH SELECTED DETAILS FROM LAND AND SEA

SERVED WITH OUR BEST BARBECUE SAUCES: AIOLI, BEARNAISE, RED WINE SAUCE AND FRENCH FRIES AND TOMATO SALAD

335/p

WARM & COLD
STARTERS

325 BURRATA 145

with pickled tomatoes, virgin dressing and garlic toasted levain bread

275 GRILLED SQUID 155

with lemon, parsley and aioli

225 PARADEN'S STEAK TARTARE 165/235

with baked egg yolk, gherkin, capers, coarse mustard, pickled mustard seeds and horseradish

225 CHICKPEA LANGO 125

with seaweed caviar, beetroot hummus, pickled chili, silver onion, parsley

TOAST PELLE JANZON 185

on beef, red onion, roasted levain and whitefish roe

325 SMOKED DUCK BREAST 150

with apple and celery salad, mayonnaise, crispy onion and orange syrup

265 CHARCUTERIE TRAY 175

with selected delicacies

GRILLED ASPARAGUS 125

with poched egg, crutons, crispy onion, béarnaise and herb salad

