

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

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

285

SOOTED CHAR

char with grilled asparagus, leeks, hollandaise and crushed potatoes

295

GRILLED RIB-EYE

with tomato salad, bearnaise sauce and french fries

325

SPICY SKEWER

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

275

MEATBALLS FOR THE PEOPLE

with creamy potatoes, lingonberries, cucumbers and cream sauce

295

SPICY CABBAGE

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

285

CREAMY ASPARAGUS RISOTTO

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

215

LONG-COOKED VEAL RAGU

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

235

SEAFOOD LINGUINE

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

265

VEGETARIAN OMELETTE

filled with creamy spinach and cheddar cheese served with green salad

185

OMELET WITH SMOKED HAM

and grana padano served with green salad

185

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

295 PARADEN'S STEAK TARTARE 165/235

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

285 CHICKPEA LANGO 125

with beetroot hummus, pickled chili, silver onion, parsley

215 TOAST PELLE JANZON 185

on beef, red onion, roasted levain and whitefish roe

235 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 crispy onion, béarnaise and herb salad

