

# STARTERS

- BURRATA** 145  
with pickled tomatoes, virgin dressing and garlic toasted levain bread
- CHARCUTERIE TRAY** 175  
with selected delicacies
- Crustad** 65  
with feta cheese cream and dried olives

# PARADEN

KVARTERSKROG & BARSERVERING

## WEEKLY VEGETARIAN

- THIS WEEKS VEGAN DISH** 145  
Crispy polenta with roasted paprika cream, fried mushrooms, artichokes and roasted onions
- VEGETARIAN OMELETTE** 185  
with creamy spinach and cheddar cheese served with green salad

## MAIN COURSES

- OMELET WITH SMOKED HAM** 185  
grana padano, served green salad
- PARADENS STEAK TARTARE** 165/235  
with baked egg yolk, gherkin, capers, coarse mustard, pickled mustard seeds and horseradish
- GRILLED RIB-EYE** 325  
with tomato salad, braised onion, spicy fries and whipped truffel butter
- CAMPANELLE PASTA** 235  
with grilled vegetables, burrata and chervil pesto
- SEAFOOD LINGUINE** 265  
with squid, shrimp, mussels, baked tomatoes, chili, garlic and lemon
- BLACKEND CHAR** 295  
with grilled asparagus, leeks, asparagus velouté and crushed potatoes
- TUNA NICOISE** 285  
with creamy egg, olives, mustard, green beans and crispy potatoes
- PARADENS BURGER** 195  
on sirloin with aioli, pickles, jalapenos, cheddar cheese and fries
- MEATBALLS FOR THE PEOPLE** 225  
with creamy potatoes, lingonberries, cucumbers and cream sauce
- PARADENS FALAFEL** 210  
with beetroot hummus, pickled chili, crispy salad and khobez bread

# SPECIALS

ALWAYS 145 SEK

- MONDAY**  
**BOEUF BOURGUIGNON**  
with creamy potato puree, pickled onions, mushrooms and smoked pork belly
- TUESDAY**  
**FISH N' CHIPS**  
with tartar sauce, lemon, mushy peas and fries
- WEDNESDAY**  
**SPICY LAMB PATTIE**  
with grilled peppers, artichokes, roasted potatoes and mint yogurt
- THURSDAY**  
**GRILLED RAINBOW TROUT**  
with beets, sugar snaps, crushed potatoes and browned butter

- FRIDAY**  
**BBQ CHICKEN**  
with creamed corn, chili, potatoes and onion rings



**HOUSE WINE**

WHITE/RED/ROSE

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**125**

## FRESH SALADS

- SMOKED SALMON** 235  
with capers, dijonaise, pickled red cabbage, late summer greens and dill-pickled lemon
- GOAT CHEESE SALAD** 235  
with salted cucumber, pickled tomato, roasted almonds, honey vinaigrette, dried kale and chervil pesto



SR - 692

**DESSERT**

- MERINGUE!** 115
- CLASSIC BRULEE WITH SORBET** 95
- TRUFFLE / CHOCOLATE BALL** 35
- BUTTER-FRIED SPONGE CAKE WITH LATE SUMMER COMPOTE AND ICE CREAM** 105
- BAKED CHOCOLATE TART WITH SALTED CARAMEL ICE CREAM, CARAMEL FOAM AND CANDIED NUTS** 110

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