

MIXED

APPETIZERS  
& SNACKS

MIXED ALMONDS AND NUTS  
75

TRUFFEL SALAMI  
75

MAC N CHEESE  
WITH TRUFFLE, LARDO AND  
CROUTONS  
95

FRIED GOAT CHEESE STICKS  
WITH HONEY ROASTED SEEDS AND  
CHERVIL PESTO  
75

GRILLED SCALLOP  
WITH CAULIFLOWER CREAM,  
BROWNED SOY BUTTER AND FRISÉ  
SALAD  
110

"FISH N' CHIPS"  
WITH MONKFISH, VEGAN MAYO AND  
ALUMETTE POTATOES  
110

COMTÉTARTE  
WITH BAKED TOMATO, PICKLED  
BLACK RADISH AND LEEK ASH  
90

STEAMED BROCCOLI  
WITH BROCCOLI CREAM,  
GREMOLATA AND GRANA PADANO  
75

SALADS

GRILLED RATATOUILLE 235  
ricotta cheese, hazelnut  
vinaigrette and pickled tomato

PERNOD FLAMBÉED  
SHELLFISH 235  
with shredded cabbage, crispy  
vegetables, onions and roasted  
seeds

PARADEN  
KVARTERSKROG & BARSERVERING

MAIN COURSES

GRILLED TUNA "BOUILLABAISSE" 285  
with potatis aioli, grilled peppers, baked tomato,  
cooked fennel, pommes alouettes and sour seafood  
broth

STEAMED CHAR 295  
with smoked sandefjord sauce, 3 types of roe,  
roasted cauliflower puree, pickled romanesco,  
spinach and herb croquettes

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

GUINEA FOWL L'ORANGE 285  
with cabbage, beans, pickled onion, potato puree and  
buttery orange jus

SOFT-BOILED VENISON 290  
with root vegetable purée, mustard jus, pickled mustard  
seeds with a taste of juniper and fried sauerkraut

MEATBALLS FOR THE PEOPLE 225  
with creamy potatoes, lingonberries, cucumbers and  
cream sauce

SWEET POTATO GNOCCHI 235  
with pickled pumpkin, orange glaze, kale, roasted seeds  
and mangold

CREAMY SPAGHETTI 235  
with mushrooms, egg yolk, arugula, dried ham and grana  
padano

SKIN-FRIED GOLDEN REDFISH 295  
with choritzo fried potatoes, herbs, onion, lemon mayo  
and pickled autumn apple

ROMESCO LINGUINE 235  
with turned beetroot, pickled romanesco, spinach and  
almonds

VEGETARIAN OMELETTE 185  
filled with artichoke cream. 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, TRUFFLE MAYO,  
BEARNAISE AND FRENCH FRIES AND  
A GREEN SALAD  
335/p

WARM & COLD  
STARTERS

BURRATA 145  
325 with hazelnuts, figs, pickled  
tomato and smoked oil

CROQUETTE 125  
285 filled with dried ham and cheddar  
cheese. Served with cabbage and  
aioli

PARADEN'S STEAK  
TARTARE 165/235  
with baked egg yolk, gherkin,  
capers, coarse mustard, pickled  
mustard seeds and horseradish

TOAST PELLE JANZON 185  
on beef, red onion, roasted levain  
and whitefish roe

GRATINATED SNAILS 135  
herb gratinated with roasted  
bread

CHARCUTERIE TRAY 175  
with selected delicacies

ARTICHOKE SOUP 120/185  
with smoked artichoke, crispy  
chips and pickled onion  
Full and half portion