

MIXED

APPETIZERS
& SNACKS

MIXED ALMONDS AND NUTS
75

TRUFFEL SALAMI
75

MAC N CHEESE
WITH TRUFFLE, LARDO AND
CROUTONS
95

FRIED FETA CHEESE
WITH ROSEMARY HONEY AND LEMON
75

FIRE SCALLOP
IN SHELL WITH N'DUJA BUTTER,
PARSLEY AND LIME
110

CROQUETTE
FILLED WITH AIR-DRIED HAM SERVED
WITH TRUFFLE MAYO
75

GRILLED MARINATED VEGETABLES
WITH LEMON, OLIVES AND TOASTED
BREAD
75

SALADS

GOAT CHEESE GRATINAED
BEETS 235
with honey, roasted seeds, crispy
vegetables and fried onionns

AIR DRIED HAM 235
crispy salad, creamy egg, green
beans, shallots, olives, baked
tomatoes and dijon dressing

PARADEN
KVARTERSKROG & BARSERVERING

MAIN COURSES

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

LIGHTLY SMOKED AND GRILLED CHAR 295
with creamy potatoes, cabbage, mussels and herbs.
Served with frothy mussel sauce and pickled trout
roe

GRILLED ENTRECÔTE 325
with tomato salad, bearnaise sauce and
french fries

PEPPER-ROASTED DUCK BREAST 285
with calvados jus, haricot verts, apple and broccoli.
Served with potatoe- and celery puree

OSSO-BUCO ON VEAL 290
with juicy tomato sauce and gremolata. Served with fried
potatoes, onions, mushrooms and pickled pumpkin

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

CRISPY CELERIAC 235
with pumpkin puree, beans, pickled pumpkin, onion,
baked tomato, dried kale and tomato vinaigrette

SPAGHETTI 235
with salsicca, fennel, paprika, peccorino and sage

GRILLED SEA BASS 295
with cauliflower cream, fried potatoes, browned hazelnut
butter, horseradish and raw fried cauliflower and baked
tomatoes

VEGETARIAN OMELETTE 185
filled with creamy mushroom 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, TRUFFLE MAYO,
BEARNAISE AND FRENCH FRIES AND
A GREEN SALAD
335/p

WARM & COLD
STARTERS

BURRATA 145
with black pepper marinated
blood grapes, oil, crushed nuts
and cress

CHEESE TART 135
with smoked reindeer meat,
horseradish and rye bread chips

PARADEN'S STEAK
TARTARE 165/235
Mixed steak tartare with dijon,
yolk, onion and cornichons,
served with beet, horseradish
cream, fried parsley and crispy
onion

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

DUCK TERRINE 145
flavored with green pepper, duck
liver and citrus. Served with
brioche, green beans, onion, port
wine jelly, winter salad and salt-
roasted seeds

CHARCUTERIE TRAY 175
with selected delicacies

TARTAR ON MARINATED
TOMATO 135
with crispy artichoke, iced silver
onion, spicy red pepper cream