

## LUNCH MENU

### OMELET

**OMELET WITH SMOKED HAM** 185  
grana padano, served green salad

**VEGETARIAN OMELETT** 185  
filled with creamy mushroom and cheddar cheese and served with grenn salad

**OMELET NATUREL** 185  
served with green salad

### MATINÉE LUNCH

**GRILLED MINUT STEAK**  
with horseradish, egg yolk,  
steak jus, parsley butter and fries

**299**

INCLUDES A SMALL CRISPY BEER OR  
A GOOD GLAS OF WINE

### FRESH SALADS

**GOAT CHEESE GRATINADED  
BEETS** 235  
with honey, roasted seeds, crispy  
vegetables and fried oninons

**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 seafood broth

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

**POTATO DUMPLING** 195  
with lingonberries. Can also be served with smoked pork  
and browned butter

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

**PARADENS FALAFEL** 195  
with hummus, pickled chili, crispy salad and khobez  
bread

**PARADEN'S STEAK TARTARE** 165/235  
mixed beef tartar with dijon, egg yolk, onion, capers and  
cornichons topped with beet- and horseradish cream,  
fried parsley and crispy onions

**BRAISED BEEF CHEEK** 275  
with truffle puree, bacon, onions and steak jus

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

**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

**BLACK PUDDING** 195  
with roasted autumn apple, bacon and butter

### SPECIALS

ALWAYS 145 SEK

**MONDAY**  
**NIGHT-BAKED PORK  
TENDERLOIN**  
with choron sauce, wedged  
potatoes and tomato salad

**TUESDAY**  
**STEAMED WEST SEA FISH**  
with browned butter, crushed egg,  
horseradish, beetroot and potato

**WEDNESDAY**  
**CABBAGE PUDDING**  
with lingonberry jus, raw-stirred  
lingonberries and butter-crushed  
potatoes

**THURSDAY**  
**STEAK A LA LINDSTRÖM**  
with herb butter, steamed  
broccoli, jus and fried potatoes

**FRIDAY**  
**CRISPY CHICKEN**  
with sweet and sour cabbage  
salad, pickled red pepper, broth-  
cooked rice and hot mayo

## WEEKLY VEGETARIAN

ALWAYS 145 SEK

**FOREST MUSHROOM  
RISOTTO**  
with crispy rye bread, grana  
padano and gremolata