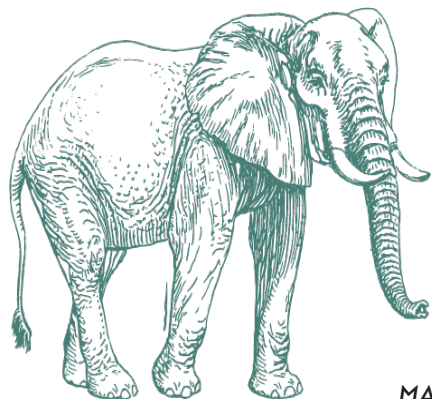


À LA CARTE



PARADEN

KVARTERSKROG & BARSERVERING

EVENING MENU SERVED EVERYDAY FROM 16:00

APPETIZERS & SNACKS

Mixed almonds and nuts 75

Truffel salami 75

MAC N CHEESE with crab, herbs, croutons and cheddar 110

Fried **BREAD** with smoky roe, sour oat fraiche, dill, chives and red onion 75

Chilli and garlic fried **PRAWNS** with aioli, crispy garlic, grilled levain and lime 110

CROQUETTE of confit duck with orange glaze and grated duck liver 75

A spicy **LAMB RACK** glazed with gooseberries is served with tomato chutney 115

Marinated **ARTICHOKES** and olives in 75

Torched **MANCHEGO** with sgooseberry and bay leaf marmalade 75

CALAMARES with black aioli, lemon and parsley 110



HOT & COLD STARERS

BURRATA with pickled tomatoes in thin slices, crispy garlic, spinata and spicy oil 145

Baked **WHITE ASPARAGUS** with poached egg, fennelpickeld trout roe, brown butter hollandaise and pommes alumette 135

Paradens **STEAK TARTAR** topped with ramson mayo, caper berries, silver onion, coarse mustard, parsley-marinated cucumber and baked tomato. Fries served with whole portion. 165/235

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

Paradens **CHARCUTERIE TRAY** with selected delicacies 175

TOAST SKAGEN with shrimps in creamy mayo on butter fried brioch topped with dill, roe and silver onion 175

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

Iced **GAZPACHO** with raw marinated zucchini spaghetti, crispy garlic and herb breadcrumbs 145

MAIN COURSES

Grilled **TUNA** with artichoke cream, fried fetacheese, sweet potato, mache salad, radishes, crispy peas and dill 285

Grilled **SEABREAM** with with gooseberry salsa, herb-boiled potatoes, sugar snap peas and lemon butter 295

Grilled **ENTRECÔTE** with tomato salad, bearnaise sauce and french fries 325

Boneless half **CHICKEN** with foamy chicken vellouté, raw marinated vegetables, crispy pommes anna and spicy carrot cream 285

Veal **"SALTIMBOCCA"** with air-dried ham, tomato salad, crispy potatoes, capers, olives, anchovies and tomato jus 320

VEAL MEATBALLS creamy potato, lingonberries, cucumber and cream sauce 225

Grilled **RATATOUILLE** with variation on artichoke, baked onion, beans, charred lemon and dried olives 235

SPAGHETTI "GUANCIALE" with sunflower seed pesto, peas, onion, peccorino and crispy guanciale 235

SPAGHETTI ASPARAGUS with creamy asparagus sauce, charred white asparagus, fennel pickled trout roe and crispy tarragon 255

Omelette with **GOAT CHEESE** and tomato served with green salad 185

Omelette with **SMOKED HAM** and grana padano served with green salad 185

Paradens **MIXED GRILL** with selected details from land and ocean served with our best sauces aioli, bearnaise, truffel mayo, french fries and salad 335/p

SALADS

FETA CHEESE salad with raw marinated zucchini, cucumber, baked tomato, creamy olives and herb vinaigrette 235

Crispy **CAESARSALAD** with fried club fillet, grana padano cream, tomato and caesar dressing 235

Grilled **PLUMA** on a skewer with cabbage salad, green beans, baked tomato, grana padano and ramson mayo 265

DESSERTS

Butter fried **LEMON CAKE** with yogurt ice cream, strawberries and vanilla cream 115

Basque **CHEESECAKE** with raw stirred goosberry and whipped cream 115

RHUBARB SOUP with boiled rhubarb and gooseberries.

Served with gooseberry sorbet, cake crumbs and raw rhubarb 110

CRÈME BRÛLÉE 95

Paradens **CHEESE PLATTER** with homemade jam and bread 155

Paradens **CHOCOLATE TRUFFEL/CHOCOLATE BALL** with coconut or suger 35

PAVLOVA with meringue, wild strawberry curd, cream, fresh berries and mint 110

"WOLF PAW" lingonberry sorbet with chilled vodka 55

