

## SNACKS & SMALL SERVINGS

Mixed almonds and nuts 65

Marinated olives 65

Chips with dip 65

BURRATA with pickled tomato, aged vinegar & house oil 110

Fried ARTICHOKES with lemon mayonannaise 85

LUXURY PRESERVES from the sea 125

CAVIAR with toast, smetana & lemon 195

## STARTERS

Creamy MUSHROOM SOUP with crispy mushrooms, tarragon, croutons & cress 155
Smoked BEETS with roasted almonds, cress, pea-mayo, cream on beets & horseradish 145
SHRIMP COCKTAIL with hand-peeled shrimp, Rhode Island, avocado, cucumber, tomato & dill 155
STEAK TARTAR topped with roasted aioli, artichoke chips, egg yolk cream, Italian cheese, pickled onions & watercress
French fries are included in a full portion 165/235

## WEEKLY SPECIALS 145

MONDAY Braised **VEAL BRISKET** with dill carrots, potatoes, horseradish mayo & herb salad TUESDAY Oven-baked **WHITE FISH** with mussel velouté, mashed potatoes with lemon, baked tomatoes & herb croutons WEDNESDAY Grilled venison **FLANK STEAK** with butter tossed harvest beans, wedge potatoes & café de paris butter THURSDAY Thinly sliced Duroc farm pig **PORK** with lettuce on bread with pickled cabbage, sour garlic yogurt, hot paprika dressing with a side of fries

FRIDAY Grilled CHICKEN CLUB FILLET "coq au vin" with creamy potato puree, smoked pork, mushrooms & red wine jus

### WEEKLY VEGETERIAN

BEAN & LENTIL STEW with butter-roasted cabbage, sun-dried tomato & crumbled goat cheese 145

# "LILLA STARKÖLSLUNCHEN" – WHEN YOUR LIFE FEELS À LA CARTE

We serve a glass on foot & a jug of beer filled with "Melleruds utmärkta pilsner"
With that you'll be served a grilled **VEAL SCHNITZEL** with caper & anchovy butter,
sweet peas & butter fried potatoes 299

### MORE FROM THE GRILL

Grilled ENTRECÔTE with tomato salad, bearnaise sauce & french fries 325
Paraden's BURGER with cheddar, aioli, jalapenos, pickles & french fries 195
Grilled TUNA with roasted tomatoes, paprika & onions in lobster broth. Served with spicy potatoes,
lemon/ginger mayo & chorizo crisps 285
Grilled CHAR with mussels & a foamy mussel velouté, pickled fennel, broth-boiled potaoes & trout roe 275

## MAIN COURSES

Creamy SPAGHETTI with crispy artichoke, truffle peccorino, spinach & herb breadcrumbs 235
Pasta with SPICY RAGU OF BEEF with sweet carrots, baked onions & pascoli cheese 255
VEAL MEATBALLS creamy potato, lingonberries, cucumber & cream sauce 225
Toast PELLE JANZON with fish roe, beef, red onion, sour cream & french fries 265
Vegetarian OMELET filled with creamy mushrooms & cheddar cheese served with green salad 185
Omelet with SMOKED HAM & Grana Padano served with green salad 185
OMELET naturel served with green salad 185

GOAT CHEESE SALAD with pearl couscous, grilled vegetables, roasted almonds and hot ajvar 215 Crispy SHRIMP SALAD with creamy egg, Rhode Island, cucumber, tomato, onion, crisps and dill 235

### DESSERTS

Paraden's CHEESE PLATE with three delicious cheeses served with marmalade & bread 135

Paraden's CHOCOLATE TRUFFLE / home-rolled CHOCOLATE BALL with coconut or pearl sugar 35

ALMOND CAKE with browned-butter ice cream, raspberry jelly & twill 90

Home-made APPLE PIE with vanilla ice cream 90

CREAM CATALAN/ CREME BRULEE LICORICE 95
ICE CREAM VARIOUS FLAVOURS 35

