

#### TACOS 110 PER TACO

**TUNA** with pickled cucumber, chili mayonnaise, roasted sesame, crispy onion & coriander

# PULLED PORK or SESAME BREADED AVOCADO with

salsa fresca, jalapeno mayonnaise & roasted onion



# SMALL SERVINGS

Fried ARTICHOKES with lemon mayonnaise 85
Crispy FETA CHEESE with ginger syrup & chili 85
Variation of JERUSALEM ARTICHOKE with truffle 95
Fired MANCHEGO with sweet tomato jam 155
CALAMARES FRITES with aioli & lemon 150
LUXURY PRESERVES (BOQUERONES)
from the sea with grilled bread & lemon 125

# ≣S N A C K S≣

Almonds & nuts 65 Marinated olives 65 Chips with dip 65

#### **OYSTERS FINE DE CLAIRE**

6/ 12 - 165/300

CAVIAR with toast, smetana & lemon 195

Three cruostades with VÄSTERBOTTENCHEESE 55

#### APPETI7FRS

BURRATA CAPRESE with marinated summertomatoes in vinegar, grillad red onions, crispy bread & house oil 125
Smoked BEETS with roasted almonds, cress, pea-mayo, cream on beets & horseradish 145
Grilled SCALLOP with pickled cauliflower, creamy butter sauce, pancetta, trout roe & watercress 165
Creamy SKAGEN with butterfried bread, fish roe, dill & lemon 175/250
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

Paraden's **CHARCUTERIE BOARD** with lomo, bresaola, coppa, cerrano, truffle salami & chorizo. Served with olives, artichokes & grilled bread 185

# MAINS

GREEN PEA PASTA (vegan) with fried mushroom, baked onion, spinach & pumpkin seed 245
Spicy butter-fried BUTTERNUT SQUASH with grated goat cheese, hazelnut browned butter & cress salad 255
Classic VEAL MEATBALLS with creamy potatoes, lingonberries, pickled cucumber & cream sauce 225
MOULES FRITES with white wine-cooked mussels, garlic, onion & cream. Topped with parsley. Served with fries & aioli 290
Toast PELLE JANZON with fish roe, beef, red onion, sour cream, horse radish & french fries 265
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
Vegetarian OMELET filled with creamy mushrooms & cheddar cheese served with green salad 185
Omelet with SMOKED HAM & grana padano served with green salad 185
Salad with GOAT CHEESE, pearl couscous, grilled vegetables, roasted almonds & hot ajvar 215
CRISPY SHRIMP SALAD with creamy egg, Rhode Island, cucumber, tomato, onion, half an avocado & dill 235

## FROM THE GRILL

Grilled TUNA NICOISE with crispy salad, grilled paprika & red onion, tomatoes, olives, fried capers, potatoes, a creamy egg & mustard dressing 285

Grilled CHAR with mussels & a foamy mussel velouté, fennel, potaoes, grilled green asparagus, spinach & trout roe 285 PLANK ROAST with veal tri-tip, pommes duchesse, baked tomato, grilled string beans & bearnaise 285 Grilled ENTRECÔTE with tomato salad, béarnaise & fries 325

## DESSERT

Paraden's CHEESE PLATE with three delicious cheeses served with marmelade & bread 155

MILK CHOCOLATE PARFAIT with condensed milk, caramelized peanuts, chocolate and vanilla ice cream 110

PAVLOVA with Summer berries, lemon curd & whipped cream 120

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

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

Home-made STRAWBERRY- & RHUBARB PIE with white chocolate & elderflower- orange ice cream 115

CREME BRULEE L 95

CREME BRULEE LICORICE with mango sorbet 110
ICE CREAM VARIOUS FLAVOURS 35
ETC (Espresso, Truffle, Cognac) 110



