



SMALL SERVINGS

BURRATA with pickled tomato, aged vinegar & house oil 110
Fried ARTICHOKES with lemon mayo 85
Crispy FETA CHEESE with ginger syrup & chili 85
Baked FOIE-GRAS BRULÈE with pickled cherries 115
Variation of ARTICHOKE with truffle.
Served as creamy, baked & crispy 95
Fired MANCHEGO with sweet tomato jam 155
LUXURY PRESERVES from the sea 125

≣SNACKS≣

Mixed almonds & nuts 65
Olives 65
Chips with dip 65
Garlicfried MUSHROOMS
with parsley & butter 110

CAVIAR with toast, smetana & lemon 195

Three cruostades with VÄSTERBOTTENCHEESE 55

APPETIZERS

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
Grilled SCALLOP with pickled cauliflower, creamy butter sauce, pancetta, trout roe & watercress 165
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

SPICY TOMATOES baked in puff pastry with grated hard cheese, lettuce & aioli 145
Paraden's CHARCUTERIE BOARD with lomo, bresaola, coppa, cerrano, truffle salami & chorizo. Served with olives, artichokes & grilled bread 185

MAINS

GREEN PEA PASTA with fried mushroom, baked onion, spinach & pumpkin seed 245

Spicy butter-fried BUTTERNUT SQUASH with grated goat cheese, hazelnut browned butter & cress salad 255

SOCCA PIPERADE with olives, red onions, spinach, sour cream & ajvar 235

Classic VEAL MEATBALLS with creamy potatoes, lingonberries, pickled cucumber & cream sauce 225

Herb-roasted DUCK BREAST with brussel sprouts, vinegar-cooked onions & port wine jus with duck liver. Served with potato fondant, mushroom cream cheese & pickled mushrooms 295

Toast PELLE JANZON with fish roe, beef, red onion, sour cream & french fries 265

Creamy SPAGHETTI with crispy artichoke, truffle peccorino, spinach & herb breadcrumbs 235

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, crisps & dill 235

FROM THE GRILL

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

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 135 MILK CHOCOLATE PARFAIT with condensed milk, caramelized peanuts, chocolate and vanilla ice cream 85

ETON MESS with lime meringue, raw-stirred berries, whipped cream & crispy white chocolate 110

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 APPLE PIE with vanilla ice cream 90
CREAM CATALAN/ CREME BRULEE LICORICE 95
ICE CREAM VARIOUS FLAVOURS 35
VARGTASS lingonberry sorbet with chilled vodka 55



