

[SPARKLING WINES]

MUMM, Cordon Rouge, champagne
LEGRAS & HAAS, Blanc de Blancs, champagne
PROSECCO, Treviso Brut, Italy (Eco)
RICHARD JUHLIN, Languedoc, non-alcoholic

140 BELLINI/ VIRGIN BELLINI, Prosecco, white peach 120/85
180 CUCUMBER & DILL, Beefeater Gin, St-Germain, lemon juice, cucumber, dill 145
100 LEMONGRASS & CELERY, Plymouth Gin, Yellow Chartreuse, celery, lemon, lemongrass 145
105 DAPPER DAME, Apple Signature Blend Rom, Amaro di Angostura, China China, Peychaud's Bitter 165

[APÉRITIFS]

[SNACKS]

PIMIENTOS DE
PADRÓN 65

POTATO CHIPS,
BLEAK ROE DIP 65

IBERIAN HAM "PATA
NEGRA" FRITTERS 95

PARMESAN, BALSAMICO 85

OLIVES 85

CRUDITÉS OF THE SEASON,
TRUFFLE DIP 75

[SALADS]

SALADE NIÇOISE 225
char-grilled Arctic char,
anchovies, farmhouse eggs

FALAFEL SALAD 195
sesame, aubergine, yoghurt,
mint, feta cheese

[FROM THE GRILL]

OCTOPUS "PULPO" 245

HALIBUT ON THE BONE 365

TENDERLOIN STEAK 200 g
(Ireland, Red Hereford) 425

ENTRECÔTE 250 g
(Ireland, Black Angus 30 days old) 395

CHICKEN BREAST FROM
BJÄRE (Sweden) 245

HOME MADE LAMB
SAUSAGE (Sweden) 195

meat dishes are served with: béarnaise, salsa verde, haricot verts, tomato salad, French fries

fish dishes are served with: aioli, salsa verde, haricot verts, grilled salad, new potatoes

GRILLED GREEN
ASPARAGUS 225
gruyère cheese, summer truffle,
watercress

[HORS D'OEUVRES]

BURRATA 145
tomatoes from Karinstorp, basil

CHANTARELLE TOAST 189
poached egg, truffle, cress

HILLENBERG SHELLFISH TOAST 165
lobster, crab, shrimp, truffle, artichokes

KALIX BLEAK ROE 285
onion, crème fraîche, lemon, butter-fried bread

"PELLE JANZON" TOAST 265
tenderloin, bleak roe, egg yolk, red onions

IBERIAN HAM "PATA NEGRA" 250

GREEN SALAD 75
vinaigrette, parmesan

BEEF TARTARE (Ireland) 155
dijon, capers, egg yolk, grilled salad

SASHIMI 145
aurora salmon, scallops, nori, avocado, yuzu, trout roe

CRUDITÉS PLATEAU 135
radishes, gherkins, carrots, truffle dip, smoked paprika dip

[SEASONAL DISHES]

WE ARE ALWAYS ON THE HUNT FOR THE BEST
INGREDIENTS OF THE SEASON. BELOW IS A SELECTION
OF WHAT WE ARE CURRENTLY PROUD TO OFFER.

HALIBUT ON THE BONE 365
escabeche, olives, tomato, salad

COLD PRESERVED AURORA SALMON 235
pickles, dill mayonnaise, sliced cucumber

CHICKEN FROM BJÄRE (Sweden) 265
gnocchi, green asparagus, hazelnut pesto, spinach

CHANTARELLE TOAST 265
poached egg, truffle, cress

PLAT DU JOUR 165
ask the waiter about the
dish of the day

[WHITE WINE]

2015 LA CROIX ST PIERRE 92
Sauvignon/Chardonnay, Jeanjean,
Languedoc, FRA

2015 SANCERRE 140
Sauvignon Blanc, La Croix St-Laurent,
Loire, FRA

[ROSÉ WINE]

2015 MIRADOU 92
Château Gassier, Côtes de Provence,
FRA

2015 MINUTY PRESTIGE 125
Côtes de Provence, FRA

[RED WINE]

2015 LA CROIX ST. PIERRE 92
Merlot/Syrah, Jeanjean,
Languedoc, FRA

2015 STONELEIGH 120
Pinot Noir, Marlborough, NZE

[BEER AND CIDER]

HEINEKEN 59/76
tap, lager 30/40 cl, NLD

MARIESTAD
UNFILTERED 65/79
tap, lager, 30/40 cl, SWE

SLEEPY BULLDOG 68/86
tap, pale ale, 30/40 cl, SWE

BOULARD 88
Cidre de Normandie, FRA

FIRESTONE AND WALKER 105
bottle, easy jack session IPA, USA

THE TAIL OF THE WHALE 98
bottle, hopped what beer, SWE

[NON-ALCOHOLIC]

STILL APPLE CIDER 62
Kivikås, SWE

LEMONADE 78
Rose/Victorian, Fentimans, ENG

SODA 38

[HILLENBERG'S CLASSICS]

BEEF TARTARE (Ireland) dijon, capers, egg yolk, grilled salad, French fries	255	FARMHOUSE EGG OMELETTE ham, gruyère cheese	165	PASTA "KARL LJUNG" truffle, porcini mushrooms, parmesan	265
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, artichokes	255	FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts	195	GAME MEAT BALLS (Sweden) cream sauce, lingonberries, cucumber, mashed potatoes	215
AURORA SALMON SASHIMI scallops, nori, avocado, yuzu, trout roe	245	IF YOU HAVE ANY QUESTIONS REGARDING FOOD ALLERGIES - JUST ASK OUR STAFF!		VEAL SWEETBREAD SCHNITZEL sugar snaps, grilled lemon, brown butter	345