

[BRUNCH COCKTAILS]

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| KARL LJUNG'S BLOODY MARY, Absolut Vodka, tomato juice, spices | 155 |
| MIMOSA, freshly squeezed orange juice, champagne | 140 |
| BELLINI, white peach purée, Prosecco | 120 |
| HILLENBERG'S ISTÉ, Beefeater Gin, tea, lemon | 135 |
| DAIQUIRI, peach/raspberry/classic | 145 |

[VIRGIN BRUNCH COCKTAILS]

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|---|----|
| ALARM O'CLOCK, espresso, almond sugar, tonic, orange | 68 |
| MINT LEMONADE, mint, lemon, soda water | 68 |
| INGEFÄRA & HALLON, apple, raspberry, ginger, lemon, ginger beer | 68 |
| HILLENBERG'S HOME MADE ICE TEA | 68 |

[SNACKS]

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|---|----|
| PIMIENTOS PADRONES, LEMON | 65 |
| POTATO CHIPS, BLEAK ROE DIP | 75 |
| MUSHROOM FRITTERS porcini, chantarelles | 75 |
| PARMESAN, BALSAMICO | 85 |
| DEEPFRIED VENDACE, CHEESE "VÄSTERBOTTEN" MAYONNAISE | 85 |
| OLIVES | 85 |
| MARCONA ALMONDS | 55 |

[SALAD & SOUP]

BLACKENED CHAR 195
beets, horseradish, nobisdressing

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

LANGOUSTINE
SOUP 185/245
lemon grass, shitake, dumpling

[PLAT DU JOUR]

STEAK MINUTE 235
café de paris butter, haricot verts,
French fries

FOLLOW US ON INSTAGRAM
@RESTAURANGHILLENBERG

WE ARE A CASHFREE
RESTAURANT

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!

[HORS D'OEUVRES]

| | |
|---|-----|
| BURRATA Karinstorp tomatoes, basil | 145 |
| ARTICHOKE "BARIGOULE" whipped butter | 155 |
| KALIX BLEAK ROE onion, crème fraiche, lemon, butter-fried bread | 285 |
| TOAST "PELLE JANZON" tenderloin, bleak roe, egg yolk, red onions | 265 |
| DUCK LIVER TERRINE plum, brioche | 195 |
| IBERIAN HAM "PATA NEGRA" | 250 |
| [SIDES] | |
| GREEN SALAD dijonnaise | 75 |
| TOMATO SALAD tomatoes from Karinstorp, red onions | 75 |

[BRUNCH]

| | |
|---|-----|
| EGGS BENEDICT spinach, smoked pork belly | 185 |
| FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts | 195 |
| FARMHOUSE EGG OMELETTE ham, gruyère cheese | 165 |
| CLUB SANDWICH beef brisket, mustard, avocado | 215 |
| CROQUE MONSIEUR gruyère cheese, ham, salad | 195 |
| AMERICAN PANCAKES nut butter, caramelized banana | 145 |
| BLACKENED CHAR egg yolk, horseradish, dark rye bread | 195 |
| BEEF "RYDBERG" classic accompaniments | 345 |

[RAW]

OUR OYSTERS
per pc/12 pc



Fines de clair 19/225
Hand-caught, Grebbestad 65

All of our oysters is served with
classic accompaniments

SASHIMI 145/245
aurora, scallops, nori,
avocado, yuzu, trout roe

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

MOOSE CARPACCIO 185
pickled chanterelle,
cheese "västerbotten", cress

[FROM THE GRILL]

OCTOPUS "PULPO"
245

CHAR 265

TENDERLOIN STEAK 200 g
(Ireland, Red Hereford) 425

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

CHICKEN BREAST FROM
BJÄRE (Sweden) 245

WILDBOAR SAUSAGE,
garlic, fennel
(Sweden) 195

Meat dishes are served with: béarnaise,
haricot verts, baked tomato, French fries

Fish dishes are served with: aioli,
haricot verts, potatoes, grilled salad

[HILLENBERG'S CLASSICS]

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| PASTA "KARL LJUNG" truffle, porcini mushrooms, parmesan | 265 | BEEF TARTARE (Ireland) dijon, capers, egg yolk, grilled salad, French fries | 255 | GAME MEAT BALLS (Sweden) cream sauce, lingonberry, cucumber, mashed potatoes | 215 |
| HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, globe artichoke | 165/255 | VEAL SWEETBREAD SCHNITZEL sugar snaps, grilled lemon, brown butter | 345 | MUSHROOM TOAST truffle, poached egg, cress | 185/225 |

[SWEETS]

| | | | |
|---|-----|--|-----|
| MERINGUESUISSE "SARA HULTBERG" chocolate sauce, banana ice cream, meringue | 135 | FRESHLY BAKED SPONGE CAKE vanilla cream | 125 |
| CRÈME BRULÉE | 95 | SARA HULTBERG'S SELECTION OF FIVE SWEETS | 135 |