

[ PLAT DU JOUR ]

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
COQ AU BLANC 165 mushroom, carrot, pork belly	SAITHE 165 celeriac, cress, hazelnut butter	PORK CHOP 165 apple, cabbage, mustard	GRILLED HADDOCK 165 beets, capers, bacon	BEEF "PROVANCAL" 165 garlic butter, beans, tomatoes

[ SNACKS ]

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

[ SALADS  
/ SOUP ]

BLACKENED CHAR 195 beets, horseradish, nobisdressing
FALAFEL 195 sesame, aubergine, yoghurt, mint, feta cheese
LANGOUSTINE SOUP 185/245 lemongrass, shiitake, dum- pling

[ DESSERTS ]

CRÈME BRÛLÉE 95
SORBET 55
SWEET OF THE DAY 45
THE DAY'S SELECTION OF TRUFFLES/COFFEE CONFECTIONERY FROM SARA HULTBERG 25

[ HORS D'OEUVRES ]

BURRATA Karinstorp tomatoes, basil	145
ARTICHOKE "BARIGOULE" whipped butter	155
MUSHROOM TOAST poached egg, truffle, cress	185/225
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, globe artichokes	165
KALIX WHITEFISH ROE onion, crème fraîche, lemon, butter-fried bread	285
TOAST "PELLE JANZON" tenderloin, white fish roe, egg yolk, red onions	265
DUCK LIVER TERRINE plum, brioche	195
IBERIAN HAM "PATA NEGRA"	255
GREEN SALAD dijonnaise	75
TOMATO SALAD tomatoes from karinstorp, red onions	75

[ SEASONAL DISHES ]

WE ARE ALWAYS ON THE HUNT FOR  
THE BEST SEASONAL PRODUCTS. BELOW IS A  
SELECTION OF WHAT WE ARE PROUD TO OFFER

BROILED PIKE-PERCH salsify, black trumpets, cucumber, buttered bleak roe sauce	355
WITCH "GRENOBLE" ON THE BONE beets, capers, browned butter	295
BJÄRE CHICKEN "BALLOTINE" (Sweden) chanterelles, spinach, gnocchi, pistachios	295
ROASTED BEETS chard, goat cheese, yoghurt, walnuts	225

[ RAW ]

OUR OYSTERS per pc/12 pc
Fines de clair 35/350
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
CARPACCIO FROM MOOSE 185 pickled chanterelles, västerbotten cheese, cress

[ FROM THE GRILL ]

OCTOPUS "PULPO" 245
ARCTIC CHAR 245
TENDERLOIN STEAK 200 g (Ireland, Red Hereford) 425
ENTRECÔTE 250 g (Ireland, Black Angus 30 days old) 395
WILD BOAR SAUSAGE (Sweden) 195 fennel, garlic
CHICKEN BREAST FROM BJÄRE (Sweden) 245

meat dishes are served with: béarnaise,  
haricot verts, baked tomato, french fries

fish and shellfish dishes are served with: aioli,  
haricot verts, new potatoes

IF YOU HAVE ANY QUESTIONS REGARDING FOOD  
ALLERGIES - JUST ASK A MEMBER OF STAFF!

[ HILLENBERG'S CLASSICS ]

PASTA "KARL LJUNG" truffles, porcini mushrooms, parmesan	265	SWEETBREAD SCHNITZEL (Holland) sugar snaps, grilled lemon, brown butter	345	FARMHOUSE EGG OMELETTE ham, gruyère cheese	165
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, globe artichokes	255	BEEF TARTARE (Ireland) dijon mustard, capers, egg yolk, grilled salad, French fries	255	FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts	195
GAME MEAT BALLS (Sweden) cream sauce, lingon berries, cucumber, mashed potatoes	215				

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WE ARE A CASHFREE RESTAURANT