

## [BRUNCH COCKTAILS]

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]

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]

PIMIENTOS PADRONES, LEMON	65
POTATO CHIPS, BLEAK ROE DIP	75
MUSHROOM FRITTERS porcini, chantarelles	75
PARMESAN, BALSAMICO	85
SOBRASADA (for two) pickled onion, toasted bread	120
DEEP-FRIED OCTOPUS aioli, parsley	95
OLIVES	85
MARCONA ALMONDS	55

## [SALAD &amp; SOUP]

DEEP-FRIED OCTOPUS glass noodles, vegetables, peanuts, Sean Connery dressing	195
FALAFEL sesame, aubergine, yoghurt, mint, feta cheese	195
LANGOUSTINE SOUP 185/245 lemon grass, shitake, dumpling	185/245

## [PLAT DU JOUR]

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

WE ARE A CASHFREE  
RESTAURANT

IF YOU HAVE ANY QUESTIONS  
ABOUT ALLERGENS - ASK US!

## [HORS D'OEUVRES]

BURRATA Karinstorp tomatoes, basil	145
"GUBBRÖRA HILLENBERG" norröna matjes herring, egg, onions, rye bread	165
CRISPY SWEETBREAD jerusalem artichoke, soya, onion, tarragon	185
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 Karinstorp tomatoes, 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  
aioli, haricot verts,  
grilled salad

CHEEKS OF MONK FISH  
"BOURGUIGNON" 255  
oxtail, mushrooms,  
smoked pork

TOURNEDOS "ROSSINI"  
(Ireland, Red Hereford) 435  
duck liver, truffle, morels

ENTRECÔTE 250 g  
(Ireland, Black Angus 30 days old)  
395  
bearnaise, haricot verts,  
French fries

SAUSAGE OF MOOSE  
(Sweden) 195  
juniper, savory, stewed cabbage,  
pickles, mustard

## [HILLENBERG'S CLASSICS]

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		

## [SWEETS]

MERINGUESUISSE chocolate sauce, banana ice cream, meringue	135	FRESHLY BAKED SPONGE CAKE vanilla cream	125
CRÈME BRULÉE	95	HILLENBERGS SELECTION OF FIVE SWEETS	135