

## [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
PARMESAN, BALSAMICO 85
SOBRASADA (for two) 120 pickled onion, toasted bread
DEEP-FRIED OCTOPUS 95 aioli, parsley
OLIVES 85
MARCONA ALMONDS 55

## [SALAD &amp; SOUP]

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

STEAK MINUTE 235 café de paris butter, haricot verts, French fries
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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
KALIX VENDACE ROE 30 g onion, crème fraiche, lemon, butter fried bread	290

## [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
La Rones	45

All of our oysters is served with  
classic accompaniments

SASHIMI 145/245 aurora, scallops, nori, avocado, yuzu, trout roe
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BEEF TARTARE (Ireland) 155 dijon mustard, capers, egg yolk, grilled salad
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MOOSE OF VEAL 185 pickled chanterelle, cheese "västerbotten", cress
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"CEVICHE" 185 scallop, oyster, cucumber, mango, coriander
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## [FROM THE GRILL]

OCTOPUS "PULPO" 245 aioli, haricot verts, grilled salad
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CHEEKS OF MONK FISH "BOURGUIGNON" 255 oxtail, mushrooms, smoked pork
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TOURNEDOS "ROSSINI" (Ireland, Red Hereford) 435 duck liver, truffle, morels
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ENTRECÔTE 250 g (Ireland, Black Angus 30 days old) 395 bearnaise, haricot verts, French fries
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SAUSAGE OF MOOSE (Sweden) 195 juniper, savory, stewed cabbage, pickles, mustard
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## [HILLENBERG'S CLASSICS]

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

## [SWEETS]

MERINGUESUISSE 135 chocolate sauce, banana ice cream, meringue	CHOCOLATE MOUSSE 155 salt fudge, sea buckthorne, sesame ice cream
COCONUT ICE CREAM 145 caramelized sunflower seeds, brownie, raspberries	CRÈME BRULÉE 95
	TRUFFLES/COFFEE CONFECTIONERY 25