

[PLAT DU JOUR - 165]

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|----------------------------------|---|-------------------------------------|--|---|
| GRILLED CHICKEN peas, risotto | STEAMED HADDOCK onion, capers, lemon | BEEF PATTY cucumber, potato purè | BAKED SALMON hollandaise, spinach, dill | ROASTED BEEF redwine sause, mushroom, bacon, carrot |

[SNACKS]

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

[SALADS & SOUP]

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| DEEP-FRIED OCTOPUS 195 glass noodles, vegetables, peanuts, Sean Connery dressing |
| FALAFEL 195 sesame, aubergine, yoghurt, mint, feta cheese |
| LANGOUSTINE SOUP 185/245 lemongrass, shiitake, dumpling dill, yellow beets |

[DESSERTS]

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

[HORS D'OEUVRES]

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| BURRATA Karinstorp tomatoes, basil 145 |
| "GUBBRÖRA HILLENBERG" norröna matjes herring, egg, onions, rye bread 165 |
| CRISPY SWEETBREAD jerusalem artichoke, soya, onion, tarragon 185 |
| HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, globe artichokes 165 |
| KALIX VENDACE ROE 30 g onion, crème fraiche, lemon, butter fried bread 290 |
| 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 red onions, vinaigrette 75 |

[SEASONAL DISHES]

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

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| WITCH "GRENOBLE" ON THE BONE beets, capers, browned butter 295 |
| COD LOIN lobster, saffron, zucchini, lardo 365 |
| FALLOW DEER FROM TAXINGE cabbage, celeriac, apple, truffle 425 |
| BJÄRE CHICKEN "BALLOTINE" (Sweden) corn, tarragon, gnocchi, smoked pork belly, pistachio 295 |
| BAKED CAULIFLOWER apple, almonds, buttermilk 225 |

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

[RAW]

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| OUR OYSTERS Fines de Clair 35 per pc/350 12 pc La Ronce 45 per pc All of our oysters is served with classic accompaniments <i>Oysters may cause an allergic reaction</i> SASHIMI 145/245 aurora, scallops, nori, avocado, yuzu, trout roe "CEVICHE" 185 scallop, oyster, cucumber, mango, coriander BEEF TARTARE (Ireland) 155 dijon mustard, capers, egg yolk, grilled salad CARPACCIO OF VEAL 185 pickled chanterelles, västerbotten cheese, cress |
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[FROM THE GRILL]

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| 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]

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| 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 | | |

