

## [ SPARKLING WINES ]

PERRIER-JOUËT, Grand Brut, champagne  
 LEGRAS & HAAS, Blanc de Blancs, champagne  
 PROSECCO, Bonchelli Brut, Italy (ECO)  
 RICHARD JUHLIN, Languedoc, non-alcoholic

140 BELLINI/ VIRGIN BELLINI, prosecco, peach 120/85  
 180 CUCUMBER & DILL, Beefeater Gin, St-Germain, lemon juice, cucumber, dill 145  
 100 LEMONGRASS & CELERY, Plymouth Gin, Yellow Chartreuse, celery, lemon, lemongrass 145  
 105 DAPPER DAME, Apple Signature Blend Rom, Amaro di Angostura, China China, Peychaud's Bitter 165

## [ APÉRITIFS ]

## [ SNACKS ]

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 ]

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

## [ PLAT DU JOUR ]

ASK THE WAITER ABOUT  
 THE DISH OF THE DAY 175

IF YOU HAVE ANY QUESTIONS  
 ABOUT ALLERGENS - ASK US!

## [ HORS D'OEUVRES ]

BURRATA 145  
 Karinstorp tomatoes, basil

"GUBBRÖRA HILLENBERG" 165  
 norröna matjes herring, egg, onions, rye bread

CRISPY SWEETBREAD 185  
 jerusalem artichoke, soya, onion, tarragon

HILLENBERG SHELLFISH TOAST 165  
 lobster, crab, shrimp, truffle, globe artichokes

KALIX VENDAGE ROE 30 g 290  
 onion, crème fraiche, lemon, butter fried bread

TOAST "PELLE JANZON" 265  
 tenderloin, white fish roe, egg yolk, red onions

DUCK LIVER TERRINE 195  
 plum, brioche

IBERIAN HAM "PATA NEGRA" 255

GREEN SALAD 75  
 dijonnaise

TOMATO SALAD 75  
 red onions, vinaigrette

## [ 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

WITCH "GRENOBLE" ON THE BONE 295  
 beets, capers, browned butter

COD LOIN 365  
 lobster, saffron, zucchini, lardo

FALLOW DEER FROM TAXINGE 425  
 cabbage, celeriac, apple, truffle

BJÄRE CHICKEN "BALLOTINE" (Sweden) 295  
 corn, tarragon, gnocchi, smoked pork belly, pistachio

BAKED CELERIAC 195  
 caramelized cream, kale, almond, butter milk

## [ SHARING ]

40 MINUTES PREPARATION TIME

PROVENÇAL BEEF TENDERLOIN 425 PP  
 (Ireland, Red Hereford)

## [ RAW ]

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

*Oysters may cause an allergic reaction*

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

## [ 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	FARMHOUSE EGG OMELETTE ham, gruyère cheese	165
HILLENBERG SHELLFISH TOAST lobster, crab, shrimp, truffle, artichokes	255	VEAL SWEETBREAD SCHNITZEL sugar snaps, grilled lemon, brown butter	345	FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts	195
GAME MEAT BALLS (Sweden) cream sauce, lingonberry, cucumber, mashed potatoes	215				

