

## [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
PATA NEGRA FRITTERS 85
SOBRASADA (for two) 120 pickled onion, toasted bread
OLIVES 85
MARCONA ALMONDS 55

## [SALAD &amp; SIDES]

DEEP-FRIED TUNA 195 glass noodles, vegetables, peanuts, Sean Connery dressing
FALAFEL 195 sesame, aubergine, yoghurt, mint, feta cheese
GREEN SALAD 75 dijonnaise
TOMATO SALAD 75 Karinstorp tomatoes, red onions

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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
KALIX VENDAGE ROE 30 g onion, crème fraiche, lemon, butter fried bread	290
SEARED SCALLOP "LASAGNA" clams, suger snaps, parmesan	185
TOAST "PELLE JANZON" tenderloin, bleak roe, egg yolk, red onions	265
DUCK LIVER TERRINE plum, brioche	195
CRISPY SWEETBREAD jerusalem artichoke, soya, onion, tarragon	185
IBERIAN HAM "PATA NEGRA"	250

## [BRUNCH]

EGGS BENEDICT spinach, smoked pork belly	185
EGG COCOTTE mushroom, spinach, truffle, parmesan	195
FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts	195
FARMHOUSE EGG OMELETTE ham, gruyère cheese	165
CLUB SANDWICH chicken leg, bacon, mustard, avocado	215
AVOCADO TOAST poached egg, sesame, sprouts, yoghurt	155
CROQUE MONSIEUR gruyère cheese, ham, salad	195
AMERICAN PANCAKES nut butter, caramelized banana	145
JUNIPER SMOKED SALMON egg yolk, horseradish, dark rye bread	195

## [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

BEEF TARTARE (Ireland) 155  
dijon mustard, capers,  
egg yolk, grilled salad

MOOSE OF VEAL 185  
pickled chanterelle,  
cheese "västerbotten", cress

## [FROM THE GRILL]

CHEEKS OF MONK FISH "BOUR-  
GUIGNON" 255  
oxtail, mushrooms,  
smoked pork

FLANKSTEAK "LYONNAISE"  
(ireland, Red Hereford) 255:-  
brisket of beef, mustard, pickles

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	CHOCOLATE & CARAMEL TARTE cardamom, coffee ice cream	155
PINEAPPLE coconut, pomegranate, herbal sorbet	145	CRÈME BRULÉE	95
		TRUFFLES/COFFEE CONFECTIONERY	25