

[BRUNCH COCKTAILS]

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| 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]

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|---|----|
| 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]

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| 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 & SIDES]

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| 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 |

FOLLOW US ON INSTAGRAM
@RESTAURANGHILLENBERG

WE ARE A CASHFREE
RESTAURANT

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!

[HORS D'OEUVRES]

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|---|-----|
| BURRATA Karinstorp tomatoes, basil | 145 |
| "GUBBRÖRA HILLENBERG" norröna matjes herring, egg, onions, rye bread | 165 |
| KALIX VENDACE 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 |
| FARMHOUSE EGG OMELETTE spinach, parmesan, pine nuts | 195 |
| FARMHOUSE EGG OMELETTE ham, gruyère cheese | 165 |
| CLUB SANDWICH beef brisket, 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 |
| 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

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
"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

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

[HILLENBERG'S CLASSICS]

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| 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]

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| MERINGUESUISSE chocolate sauce, banana ice cream, meringue | 135 | CHOCOLATE & CARAMEL TARTE cardamom, ginger ice cream | 155 |
| PINEAPPLE coconut, pomegranate, herbal sorbet | 145 | CRÈME BRULÉE | 95 |
| | | TRUFFLES/COFFEE CONFECTIONERY | 25 |