

[PLAT DU JOUR - 165]

MONDAY

GRILLED CHICKEN
mushroom risotto, garlic sause,
roasted broccoli

TUESDAY

POACHED SALMON
dill mayonnaise, peas, lemon

WEDNESDAY

LAMB PATTY
feta cheese, pepper,
roasted potato

THURSDAY

STEAMED COD
egg sause, shrimp, parsley

FRIDAY

ROASTED BEEF
horsedaish butter,
sliced potato, grilled salad

[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
SQUIDS 95
aioli, parsley

[SALADS & 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
red onions, vinaigrette

[DESSERTS]

CRÈME BRÛLÉE 95

SORBET 55

SWEET OF THE DAY 45

THE DAY'S SELECTION OF
TRUFFLES/COFFEE
CONFECTIONERY 25

[HORS D'OEUVRES]

BURRATA 145
Karinstorp tomatoes, basil

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

SEARED SCALLOP "LASAGNA"
clams, suger snaps, parmesan 185

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

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

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

DUCK LIVER TERRINE 195
plum, brioche

CRISPY SWEETBREAD 185
jerusalem artichoke, soya, onion, tarragon

IBERIAN HAM "PATA NEGRA" 255

[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

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

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

[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

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

CARPACCIO OF VEAL 185
pickled chanterelles,
västerbotten cheese, cress

[FROM THE GRILL]

CHEEKS OF MONK FISH
"BOURGUIGNON" 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" 265
truffles, porcini mushrooms, parmesan

HILLENBERG SHELLFISH TOAST 255
lobster, crab, shrimp, truffle, globe artichokes

GAME MEAT BALLS (Sweden) 215
cream sauce, lingon berries, cucumber, mashed potatoes

SWEETBREAD SCHNITZEL (Holland) 345
sugar snaps, grilled lemon, brown butter

BEEF TARTARE (Ireland) 255
dijon mustard, capers, egg yolk, grilled salad,
French fries

FARMHOUSE EGG OMELETTE 165
ham, gruyère cheese

FARMHOUSE EGG OMELETTE 195
spinach, parmesan, pine nuts

