

[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, Bubbles, white peach 120/85
180 FRENCH RIVIERA, Absolut vodka, St. Germain, Sancerre, chamomile sugar, 145
lemon, mandarin
100 PORTO CERVO, Roro Wild Mirto, lime, tonic 130
105 HUNTER S. THOMPSON, Bacarci 8 years, yellow Chartreuse, pineapple, citric acid 155

[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 & 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

[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

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

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

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

[SHARING]

40 MINUTES PREPARATION TIME

PROVENÇAL BEEF TENDERLOIN 425 PP
(Ireland, Red Hereford)
garlic, tomato, bacon, haricot vertes

[APÉRITIFS]

[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

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]

PASTA "KARL LJUNG" 265
truffle, porcini mushrooms, parmesan

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

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

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

VEAL SWEETBREAD SCHNITZEL 345
sugar snaps, grilled lemon, brown butter

FARMHOUSE EGG OMELETTE 165
ham, gruyère cheese

FARMHOUSE EGG OMELETTE 195
spinach, parmesan, pine nuts

