

[BRUNCH COCKTAILS]

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| 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]

| | |
|-------------------------|----|
| MARCONA ALMONDS | 55 |
| OLIVES | 65 |
| PIMIENTOS DE PADRÒN | 65 |
| RADISHES | 65 |
| yoghurt, sesame | |
| PORK RILLETTES | 75 |
| pickles, toasted bread | |
| POTATO CHIPS | 85 |
| truffle, gruyère cheese | |

[SALAD]

| | |
|--|-----|
| BLACKENED TUNA | 195 |
| vegetables, peanuts, ginger, wasabi | |
| FALAFEL | 195 |
| sesame, aubergine, yoghurt, mint, feta cheese | |
| SASHIMI | 245 |
| aurora salmon, scallops, nori, avocado, yuzu, cilantro | |
| VEAL ROAST | 215 |
| goat cheese, fresh beans, tomato, roasted seeds | |

[SIDES]

| | |
|------------------|----|
| GREEN SALAD | 45 |
| dijonnaise | |
| HARICOT VERTS | 45 |
| yoghurt, citron | |
| ORGANIC TOMATOES | 75 |

[TRADITIONAL COCKING]

ASK THE WAITER ABOUT THE DISH OF THE DAY

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS - ASK US!

HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

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|--|-----|
| BEEETROOT | 135 |
| pecorino, cress, buckwheat | |
| GRILLED CABBAGE | 145 |
| enoki, truffle, hazelnuts | |
| SMOKED MATJES HERRING | 165 |
| egg, pickled onion, browned butter, flatbread | |
| SALTED SALMON | 165 |
| cucumber, apple, dill, mustard sauce | |
| NETTLE SOUP | 165 |
| egg cheese, trout roe | |
| HILLENBERG SKAGEN TOAST | 165 |
| roe, butterfried bread | |
| KALIX VENDACE ROE 30 g | 290 |
| classic accompaniments | |
| CAVIAR CALVIUS, OSCIETRE 30 g | 795 |
| classic accompaniments | |
| WALDORF SALAD | 165 |
| foie gras, walnuts | |
| TOAST "PELLE JANZON" | 265 |
| kalix vendace, tenderloin, egg yolk, red onions | |
| BEEF TARTARE (Ireland) | 155 |
| black radish, capers, egg yolk | |
| OX MARROW | 290 |
| kalix vendace roe, pickled onion, toasted bread, horseradish | |

[BRUNCH]

| | |
|---|-----|
| EGGS BENEDICT | 185 |
| spinach, smoked pork belly | |
| EGGS EN COCOTTE | 195 |
| mushrooms, truffle, parmesan | |
| OMELETTE | 195 |
| white asparagus, ramson, västerbotten cheese | |
| OMELETTE | 195 |
| ham, gruyère cheese | |
| CLUB SANDWICH | 215 |
| beef brisket, mustard, avocado | |
| AVOCADO TOAST | 155 |
| poached egg, sesame, sprouts, yoghurt | |
| CROQUE MONSIEUR | 195 |
| gruyère cheese, ham, salad | |
| AMERICAN PANCAKES | 145 |
| nut butter, caramelized banana | |
| BLACKENED CHAR | 195 |
| egg yolk, horseradish, dark rye bread | |
| BEEF TARTARE (Ireland) | 155 |
| black radish, capers, egg yolk, french fries | |
| TRUFFLE PASTA | 265 |
| truffle, porcini mushrooms, parmesan | |
| GAME MEAT BALLS (Sweden) | 215 |
| cream sauce, lingonberry, cucumber, mashed potatoes | |

[OYSTERS]

FINE DE CLAIRE
35 per pc/350 12 pc

LA RONCE
45 per pc

with classic accompaniments
oysters may cause an allergic reaction

[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
(Ireland, Black Angus 30 days old)
250 g 395
marrow, haricot verts, french fries

[SWEETS]

MERINGUESUISSE 135
chocolate sauce, banana ice cream, meringue

PINEAPPLE 145
coconut, pomegranate, herbal sorbet

CHOCOLATE & CARAMEL TARTE 155
cardamom, coffee ice cream

CRÈME BRULÉE 95

TRUFFLES/COFFEE CONFECTIONERY 25

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@RESTAURANGHILLENBERG

WE ARE A CASHFREE RESTAURANT