

## [SPARKLING WINES]

PERRIER-JOUËT, Grand Brut, champagne	140
LEGRAS & HAAS, Blanc de Blancs, champagne	180
PROSECCO, Bonchelli Brut, Italien (EKO)	100
RICHARD JUHLIN, Languedoc, non-alcoholic	105

## [APÉRITIFS]

BELLINI/ VIRGIN BELLINI, bubbles, white peach	120/85
FRENCH RIVIERA, Absolut Vodka, St. Germain, Sancerre, chamomile sugar, lemon, mandarin	145
PORTO CERVO, Raro wild Mirto, lime, tonic	130
HUNTER S. THOMPSON, Bacardi 8 yr, Mezcal, pineapple, yellow Chartreuse,	155

## [SNACKS]

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

## [SALAD &amp; OMELETTE]

BLACKENED TUNA	195
vegetables, peanuts, wasabi, ginger	
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	
OMELETTE	195
ham, gruyère	
OMELETTE	195
white asparagus, ramson, västerbotten cheese	

[TRADITIONAL]  
[COOKING]

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]

BEETROOT	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 30g	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	

## [MAINS]

WHITE ASPARAGUS AA	195
hollandaise, birchwood smoked salmon, lemon	
TRUFFLE PASTA	265
truffle, porcini mushrooms, parmesan	
STEAMED SKREI	295
broccoli, fennel, dill, mussels	
TURBOT "GRENOBLE" ON THE BONE	455
beets, capers, browned butter	
CRISPY CHICKEN FROM BJÄRE (Sweden)	245
oyster mushroom, jerusalem artichoke, onion, tarragon	
BEEF TARTARE (Ireland)	245
black radish, capers, egg yolk, pommes frites	
HILLENBERGS GAME MEAT BALLS	215
cabbage, cream sauce, lingonberry, cucumber	
SPRING LAMB	355
aubergine, walnut, artichoke, ramson	

## [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,  
pommes frites

## [SIDES]

GREEN SALAD 45  
dijonnaise

HARICOT VERTS 45  
yoghurt, lemon

ORGANIC TOMATOES  
onion, vinaigrette  
75

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@RESTAURANGHILLENBERG

WE ARE A CASHFREE  
RESTAURANT