

[BRUNCH COCKTAILS]

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]

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	
ARTICHOKE BARIGOULE	65
POTATO CHIPS	85

[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]

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
chicken, 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 SALMON	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]

FLANKSTEAK
"LYONNAISE"
(Ireland, Red Hereford) 255
brisket of beef, mustard, pickles

SPRING LAMB
355
aubergine, walnut, artichoke, ramson

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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WE ARE A CASHFREE RESTAURANT