

## [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	
ARTICHOKE	
BARIGOULE	65
POTATO CHIPS	85
truffle, gruyère	

## [SALLAD]

BLACKENED TUNA	195
vegetables, peanuts, wasabi, ginger, cilantro	
FALAFEL	195
sesame, aubergine, yoghurt, mint, feta cheese	
SASHIMI	245
aurora salmon, scallops, nori, avocado, yuzu, cilantro	

## [OMELETT]

OMELETTE	195
ham, gruyère	
OMELETTE	195
asparagus, västerbotten cheese	

IF YOU HAVE ANY QUESTIONS  
ABOUT ALLERGENS - ASK US!

# HILLENBERG

by NIKLAS EKSTEDT

## [HORS D'OEUVRES]

PRIMEURS BEETROOT	135
pecorino, cress, buckwheat	
GRILLED GREEN ASPARAGUS	145
pine nuts, gruyère, brown butter	
SMOKED MATJES HERRING	165
egg, pickled onion, browned butter, flatbread	
SALTED SALMON	165
cucumber, apple, dill, mustard sauce	
HILLENBERG SKAGEN TOAST	165
roe, butterfried bread	
KALIX VENDACE ROE 35 g	290
classic accompaniments	
CAVIAR CALVIUS, OSCIETRE 30 g	795
classic accompaniments	
BEEF TARTARE (Ireland)	155
tarragon, roasted rye bread, egg yolk	
TOAST "PELLE JANZON"	265
kalix vendace, tenderloin, egg yolk, red onions	

## [MAINS]

SPRING PRIMEURS	195
goat cheese, asparagus, hazelnuts, potato	
SALTED SALMON	195
dill, creamy potato, cucumber, hovmästar sauce	
TRUFFLE PASTA	265
truffle, porcini mushrooms, parmesan	
STEAMED COD	295
broccoli, cauliflower, dill, mussels	
SEARED PIKE-PERCH	315
asparagus, roe, horseradish, Sandefjordsås	
CRISPY CHICKEN FROM BJÄRE (Sweden)	245
oyster mushroom, jerusalem artichoke, onion, tarragon	
BEEF TARTARE (Ireland)	245
tarragon, roasted rye bread, egg yolk, pommes frites	
HILLENBERGS GAME MEAT BALLS	215
cabbage, cream sauce, lingonberry, cucumber	

## [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]

GRILLED CHAR 265  
carrot, cucumber, lemon,  
trout roe

SEA BASS ON THE  
BONE 275  
beans, haricot verts,  
tomato, honey

SPRING LAMB 355  
aubergine, walnut, artichoke,  
ramson

ENTRECÔTE  
(Ireland, Black Angus 30 days old)  
250 g 395  
tarragon, haricot verts,  
pommes frites

## [SIDES]

GREEN SALAD 45  
dijonnaise

HARICOT VERTS 45  
yoghurt, lemon

ORGANIC TOMATOES 75  
onion, vinaigrette

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@RESTAURANGHILLENBERG

WE ARE A CASHFREE  
RESTAURANT

## [DESSERTS]

PINEAPPLE	145	STRAWBERRYS	145	CRÈME BRÛLÉE	95
coconut, pomegranate, herbal sorbet		almond, maple syrup, vanilla ice cream		SORBET OF THE DAY	
CHOCOLATE & CARAMEL TARTE	155	TODAY'S CHEESE	145/1 pc 50	ICE CREAM LOLLY	
cardamom, coffee cream		SELECTION		55	
		our accompaniments		55	