

[PLAT DU JOUR - 165]

[MONDAY]

GRILLED CHICKEN  
sweet potato, corn, tarragon

[TUESDAY]

STEAMED COD  
spinach, parsley, egg sauce

[WEDNESDAY]

LAMB PATTY  
ratatouille, feta cheese, mint

[THURSDAY]

FISH FRITTERS  
shrimps, crudité, brown butter

[FRIDAY]

VEAL LOIN  
horseradish, egg yolk,  
suger snaps, red wine sauce

[SNACKS]

MARCONA ALMONDS  
55

OLIVES 65

PIMIENTOS DE PADRÒN  
65

RADISHES 65  
yoghurt, sesame

SWEETBREAD  
FRITTERS 75  
porcini mushroom  
emulsion

POTATO CHIPS 85  
truffle, gruyère

[SALLAD]

FALAFEL 195  
hummus, sesame,  
durum, kidney beans

TUNA 215  
coco beans, carrot,  
cilantro, cashew nuts

SMOKED SALMON 245  
horseradish, apple,  
almond, cauliflower

[OMELETT]

OMELETTE 195  
ham, gruyère

OMELETTE 195  
chèvre, beets

[TRADITIONAL]  
[COOKING]

ASK YOUR WAITER  
ABOUT TODAY'S  
SPECIAL

# HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

PRIMEURS BEETROOT 135  
pecorino, cress, buckwheat

CHANTARELLE TOAST 175  
truffle, poached egg, butter fried bread

SMOKED MATJES HERRING 165  
egg, pickled onion, browned butter, flatbread

CURED SALMON 165  
cucumber, apple, dill, mustard sauce

HILLENBERG SKAGEN TOAST 165  
roe, butterfried bread

KALIX VENDACE ROE 35 g 290  
classic accompaniments

CAVIAR CALVISIUS, OSCIETRA 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]

AUTUMN PRIMEURS 195  
chèvre, beets, hazelnuts, potato

CURED SALMON 225  
dill, creamy potato, cucumber, hovmästar sauce

TRUFFLE PASTA 265  
truffle, porcini mushrooms, parmesan

STEAMED COD 295  
broccoli, cauliflower, dill, mussels

SEARED PIKE-PERCH 315  
chantarelles, 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 MEATBALLS 215  
cabbage, cream sauce, lingonberry, cucumber

FALLOW DEAR 355  
cabbage, apple, brussels sprouts, spruce pine

[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

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

BEEF TENDERLOIN  
ROSSINI (Ireland) 435  
truffle, duck liver,  
morels, lardo

[SIDES]

GREEN SALAD 45  
dijon vinaigrette

HARICOT VERTS 45  
yoghurt, lemon

ORGANIC TOMATOES 75  
onion, vinaigrette

TRUFFLE MAYONNAISE  
25

FOLLOW US ON INSTAGRAM  
@RESTAURANGHILLENBERG

WE ARE A CASHFREE  
RESTAURANT

[DESSERTS]

CRÈME BRÛLÉE 95

SORBET OF THE DAY 55

ICE CREAM LOLLY, today's flavour 55

CHOCOLATE TRUFFLE 25