

[PLAT DU JOUR - 165]

[MONDAY]

CHICKEN  
corn, tarragon, cabbage

[TUESDAY]

HADDOCK  
shrimps, horseradish, egg

[WEDNESDAY]

BEEF LINDSTRÖM

[THURSDAY]

SALMON  
bell pepper, beans, chorizo

[FRIDAY]

ROAST BEEF  
leek, bacon, potato puré

[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  
feeta cheese, hummus,  
sesame, kidney beans

TUNA 215  
coco beans, cilantro,  
Sean Connery dressing,  
cashew nuts

SMOKED SALMON 235  
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]

GOLDEN BEETS CARPACCIO 135  
chèvre, buckwheat, cress, brown butter

SHELLFISH SOUP 165  
shrimps, egg, trout roe, kohlrabi

CURED SALMON 165  
cucumber, apple, dill, mustard sauce

HILLENBERG SKAGEN TOAST 175  
roe, butterfried bread

KALIX VENDACE ROE 30 g 290  
classic accompaniments

CAVIAR CALVISIUS, OSCIETRA 30 g 795  
classic accompaniments

BEEF TARTARE 155  
beetroot, capers, egg yolk

TOAST "PELLE JANZON" 265  
kalix vendace, tenderloin, egg yolk, red onions

[MAINS]

SWEET POTATO 195  
corn, kale, ras el hanout, mung beans

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

TRUFFLE PASTA 265  
truffle, porcini mushrooms, parmesan

STEAMED SKREI 295  
broccoli, cauliflower, dill, mussels

SEARED PIKE-PERCH 315  
vendace roe, salsify, brussels sprouts, dill

BRAISED OX CHEEK 265  
bacon, carrot, mushroom, onion

WHOLE ROASTED QUAIL 315  
jerusalem artichoke, grapes, mushroom from Hällestad

BEEF TARTARE 245  
beetroot, capers, egg yolk, pommes frites

HILLENBERGS GAME MEATBALLS 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]

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

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

BEEF TENDERLOIN  
ROSSINI 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