

[APÉRITIFS]

DELAMOTTE, brut, Champagne, Frankrike	165	HILLENBERG BLOODY MARY	135
LEGRAS ET HAAS, Chouilly grand cru, blanc de blancs, Champagne, France	190	absolut vodka, bloody mary mix, tomato juice	
SAME SAME, cava, brut nature, Penedés, Spain	120	ROSSINI / VIRGIN ROSSINI, strawberries pure, prosecco	145/105
RICHARD JUHLIN, non-alcoholic, Languedoc, France	105	RHUBARB BELLINI / VIRGIN RHUBARB BELLIN	145/105
		rhubarb pure, prosecco	

[SNACKS]

MARCONA ALMONDS 65
FRESH GREEN OLIVES 75
DEEP-FRIED PIMIENTOS DE PADRÒN 85 lemon, sea salt
POTATO CRISPS 105 truffle mayonnaise, gruyère

CAVIAR STURIA,  
OSCIETRE 30 g 655  
our own creme fraiche,  
red onion, browned butter,  
wheat blini

[SALADS]

FALAFEL 245 feta, kale, quinoa ras el hanout, hummus, pita
TUNA 255 pak choy, kale, cashew nuts, soy beans, ponzu, chili & sesame mayonnaise

[OMELETTES]

served with french fries, salad, truffle mayonnaise
OMELETTE 225 ham, gruyère
OMELETTE 225 tomato, spinach

# HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

WHITE ASPARAGUS oyster leaf emulsion, macadamia nuts, brown butter, lemon	265
HILLENBERG SKAGEN TOAST vendace roe from bottenviken, cured lemon, butterfried bread	205/295
CURED SALMON green apple, juniper, miso mustard	235
GARLIC FRIED SHRIMP fermented chili, lemon parsley, sourdough bread, aioli	265
KALIX VENDACE ROE 30 g our own creme fraiche, red onion, browned butter, wheat blini	365
BEEF TARTARE dijon mayonnaise, fried rye bread, cress, lemon	205/295

[WEEKEND LUNCH]

EGGS BENEDICT  
poached egg, grilled bread,  
browned butter hollandaise

choose between these toppings  
air dried mangalica ham 245,  
cured salmon & avocado 245, oscietre caviar 655

CINNAMON FRIED APPLES 135  
bread crumbs, brown butter, vanilla sauce

[MAINS]

GRILLED GREEN ASPARAGUS polenta cream, king oyster, hazelnuts, parmesan	285
TRUFFLE PASTA tagliatelle, summer truffle, parmesan	295
ATLANTIC REDFISH spring primaries, clams, jalapeño, fresh garlic	345
HILLENBERGS GAME MEATBALLS cabbage, cream sauce, lingonberries, cucumber	255
BRAISED LAMB SHANK Jerusalem artichoke, ramson creme, grilled asparagus. lamb gravy	325
ENTRECÔTE 250g café de paris butter, onion crème, smoked paprika, green salad, grilled lemon, french fries	435

[OYSTERS]

IRISH OYSTERS  
from Donegal  
39 per pc/390 12 pc

GALLAGHER SPECIALES  
hand picked premium oysters  
59 per pc

with classic accompaniments  
*oysters may cause an allergic reaction*

[TARTE FLAMBEÉ]  
french pizza

STRACCIATELLA 175 pesto, tomato
GOAT CHEESE 175 rosemary honey, pine nuts
GREEN ASPARAGUS 175 ramson mayonnaise, deep fried shallot, pickled onion

COEUR DE FILÉT  
PROVENCALE 445  
deep fried potatoterrine,  
garlic butter,  
baked tomato, red wine sauce

[DESSERTS]

CRÈME BRÛLÉE 120
RHUBARB COMPOTE 175 almond cake, vanilla ice cream
WARM DONUTS 175 butter milk ice cream, dark rye bread, gooseberries

IF YOU HAVE ANY QUESTIONS  
ABOUT ALLERGENS - ASK US!