

[APÉRITIFS]

TAITTINGER, brut réserve, Champagne, Frankrike	165	ROSSINI / VIRGIN ROSSINI, strawberries pure, prosecco	145/105
LEGRAS ET HAAS, Chouilly grand cru, blanc de blancs, Champagne, France	190	RHUBARB BELLINI / VIRGIN RHUBARB BELLIN	145/105
SAME SAME, cava, brut nature, Penedés, Spain	120	rhubarb pure, prosecco	
RICHARD JUHLIN, non-alcoholic, Languedoc	105		

[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

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!

HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

WHITE ASPARAGUS 265
oyster leaf emulsion, macadamia nuts, brown butter, lemon

HILLENBERG SKAGEN TOAST 205/295
vendace roe from bottenviken, cured lemon, butterfried
bread

CURED SALMON 235
green apple, juniper, miso mustard

GARLIC FRIED SHRIMP 265
fermented chili, lemon parsley, sourdough bread, aioli

KALIX VENDACE ROE 30 g 365
our own creme fraiche, red onion, browned butter,
wheat blini

BEEF TARTARE 205/295
dijon mayonnaise, fried rye bread, cress, lemon

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

[MAINS]

GRILLED GREEN ASPARAGUS 285
polenta cream, king oyster, hazelnuts, parmesan

TRUFFLE PASTA 295
tagliatelle, summer truffle, parmesan

ATLANTIC REDFISH 345
spring primaries, clams, jalapeño, fresh garlic

HILLENBERGS GAME MEATBALLS 255
cabbage, cream sauce, lingonberries, cucumber

BRAISED LAMB SHANK 325
jerusalem artichoke, ramson creme,
grilled asparagus. lamb gravy

ENTRECÔTE 250g 435
café de paris butter, onion crème, smoked paprika,
green salad, grilled lemon, french fries

[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

[OMELETTES]

OMELETTE 225
ham, gruyère

OMELETTE 225
tomato, spinach

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RESTAURANGILLENBERG |
WE ARE A CASHFREE
RESTAURANT