

[APÉRITIFS]

TAITTINGER, brut réserve, Champagne, Frankrike	165	BELLINI / NON ALCOHOLIC BELLINI	155/115
LEGRAS ET HAAS, Chouilly grand cru, blanc de blancs, Champagne, France	190	peach purée, prosecco	
SAME SAME, cava, brut nature, Penedés, Spain	120	PLUM BELLINI / NON ALCOHOLIC PLUM BELLINI	155/115
RICHARD JUHLIN, non-alcoholic, Languedoc	105	plum purée, prosecco	
		'RÖD' & TONIC	155
		s b 'röd' liqueur, elderflower tonic	

[SNACKS]

MARCONA ALMONDS 68

FRESH GREEN OLIVES 78

DEEP-FRIED PIMIENTOS DE PADRÒN 90
lemon, sea salt

POTATO CRISPS 110
truffle mayonnaise, gruyère

[OYSTERS]

FROM DONEGAL IRLAND
40 per pc / 400 12 pc

GALLAGHER SPECIALES 65
with classic accompaniments
oysters may cause an allergic reaction

[TARTE FLAMBEÉ]
french pizza

STRACCIATELLA 185
pesto, tomato

GOAT CHEESE 185
red onion marmelade, walnuts

CHANTARELLE 235
parsley, pickled onion

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RESTAURANGILLENBERG |
WE ARE A CASHFREE
RESTAURANT

HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

GRILLED ARTICHOKE 205
fresh truffle, valencia almonds

HILLENBERG SKAGEN TOAST 215/310
vendace roe, cured lemon, butterfried bread

KALIX VENDACE ROE 30 g 385
our own crème fraiche, red onion, browned butter, wheat blini

BEEF TARTARE 215/310
dijon mayonnaise, crispy rye bread, cress, lemon

CHANTARELLE 235
baked egg, grated egg yolk, dijon mustard, veal gravy, deep fried potato

CAVIAR STURIA,
OSCIETRE 30 g 685
our own creme fraiche, red onion,
browned butter, wheat blini

[MAINS]

PORTOBELLO & BEETS 280
chard, soya, lime, roasted garlic

TRUFFLE PASTA 310
tagliatelle, fresh truffle, parmesan

BAKED SEA BASS 310
roasted tomato broth, oxheart tomato, grilled zucchini

CURED BAKED ARTIC CHAR 325
smoked crème fraiche, leek, rye bread crisp, browned butter

HILLENBERGS GAME MEATBALLS 268
cabbage, cream sauce, lingonberries, cucumber

GRILLED VEAL STEAK 315
corn crème, pimientos de padron, tarragon, pickled jalapeño

ENTRECÔTE 250g 455
café de paris butter, onion crème, smoked paprika, green salad, grilled lemon, french fries

[SALADS]

FALAFEL 258
feta, kale, quinoa
ras el hanout, hummus, pita

TUNA 268
pak choy, kale,
cashew nuts, soy beans, ponzu,
chili & sesame mayonnaise

[OMELETTES]
french omelette served with
gruyère, green salad and
French fries

OMELETT 225
stewed mushrooms, spinach

OMELETT 225
baked bacon, chili sauce

[DESSERTS]

CLOUDBERRIES 135
almond cake, tonka bean cream,
vanilla ice cream

CHOCOLATE FONDANT 135
dulce de leche, candied hazelnuts,
butter milk ice cream

CRÈME BRÛLÉE 125

COUPE COLONEL 155
sorbet of the day, Absolut Vodka

TODAY'S CHEESE 90 / 1pc
Our accompaniments

ICE CREAM / SORBET 78

CHOCOLATE TRUFFLE 55

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!