

[APÉRITIFS]

VEUVE CLICQUOT, brut réserve, Champagne, Frankrike	190	HILLENBERG BLOODY MARY	135
LEGRAS ET HAAS, blanc de blancs grand cru Chouilly Champagne, Frankrike	190	absolut vodka, bloody mary mix, tomato juice	
SIGNAT, cava brut, Penedés, Spanien	130	BELLINI / NON ALCOHOLIC BELLINI	155/115
RICHARD JUHLIN, alkoholfri, Languedoc, Frankrike	105	peach purée, prosecco	
		JASMIN PEARL / VIRGIN PEARL	185/115
		hernö old tom gin, jasmin tea, lemon, champagne	

[SNACKS]

MARCONA ALMONDS	75
FRESH GREEN OLIVES	85
DEEP-FRIED PIMIENTOS DE PADRÒN	95
lemon, sea salt	
POTATO CRISPS	115
truffle mayonnaise, gruyère	

KALIX VENDACE ROE 30 g 395
our own crème fraîche, red onion, browned butter, wheat blini

CAVIAR BAERII 195
high quality, pure and fresh taste one spoon with a glas of purity vodka

CAVIAR STURIA, OSCIETRE 30 g 695
our own crème fraîche, red onion, browned butter, wheat blini

[SALADS]

FALAFEL	280
feta, kale, quinoa ras el hanout, hummus, pita	
TUNA	295
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]

ENDIVE & BLOOD ORANGE	185
white bean crème, leek confit, valencia almond, elderflower	
BURRATA & PEPPERONATA	185
pine nuts, garlic confit, kale, sourdough croutons	
SEARED & CURED COD	205
horseradish dressing, dill emulsion, kohlrabi, blod bread	
HILLENBERG SKAGEN TOAST	235/335
whitefish roe, cured lemon, butterfried bread	
BEEF TARTARE	225/320
dijon mayonnaise, crispy rye bread, cress, lemon	

[WEEKEND LUNCH]

EGGS BENEDICT
poached egg, grilled bread, browned butter hollandaise

choose between these toppings -
bayonne ham 245, cured salmon & avocado 245,
oscietre caviar 695

[OMELETTES]

served with gruyère, green salad and french fries

OMELETT 245	OMELETT 245
stewed mushrooms, spinach	baked bacon, chili sauce

[MAINS]

PORTOBELLO & BEETS	290
chard, soya, lime, roasted garlic	
TRUFFLE PASTA	320
tagliatelle, fresh truffle, parmesan	
CURED SALMON	285
dill, creamy potato, cucumber, hovmästar sauce	
CURED BAKED ARTIC CHAR	345
smoked crème fraîche, leek, rye bread crisp, browned butter	
FILLET OF WITCH FLOUNDER	355
roasted garlic, broccoli, fermented black salsify, mussel sauce	
HILLENBERGS GAME MEATBALLS	285
cabbage, cream sauce, lingonberries, cucumber	
STEAK OF FALLOW DEER	410
baked celeriac, hazelnuts, juniper, pickled onion	
ENTRECÔTE 250g	470
café de paris butter, onion crème, smoked paprika, green salad, grilled lemon, french fries	

[OYSTERS]

FINE DE CLAIRE
45 per pc/450 12 pc

with classic accompaniments
oysters may cause an allergic reaction

[TARTE FLAMBEÉ]
french pizza

DATTERINI TOMATOES
195
riccota salata, oregano,
black pepper

ANCHOVY 195
potatoes, shallots
king trumpet mushroom

'NDUJA 195
pine nuts, honey, pickled onion

[CHILDRENS MENU]

HILLENBERGS
GAME MEATBALLS 145
cabbage, cream sauce,
lingonberries, cucumber

PASTA &
GAME MEATBALLS 145
pasta, butter, parmesan

FOLLOW US ON INSTAGRAM @
RESTAURANGHILLENBERG |
WE ARE A CASHFREE
RESTAURANT