

[APÉRITIFS]

VEUVE CLICQUOT, brut réserve, Champagne, Frankrike	190	BELLINI / NON ALCOHOLIC BELLINI	155/115
LEGRAS ET HAAS, blanc de blancs grand cru Chouilly Champagne, Frankrike	190	peach purée, prosecco	
SIGNAT, cava brut, Penedés, Spanien	130	JASMIN PEARL / VIRGIN PEARL	185/115
RICHARD JUHLIN, alkoholfri, Languedoc, Frankrike	105	hernö old tom gin, jasmin tea, lemon, champagne	
		'RÖD' & TONIC	155
		s b 'röd' liqueur, elderflower tonic	

[SNACKS]

MARCONA ALMONDS 75

FRESH GREEN
OLIVES 85

DEEP-FRIED PIMIENTOS
DE PADRÒN 95
lemon, sea salt

POTATO CRISPS 115
truffle mayonnaise, gruyère

[OYSTERS]

FINE DE CLAIRE
45 per pc/450 12 pc

with classic accompaniments
oysters may cause an allergic reaction

[TARTE FLAMBÉE]
french pizza

DATTERINI
TOMATOES 195
ricotta salata, oregano,
black pepper

ANCHOVY 195
potatoes, shallots

'NDUJA 195
pine nuts, honey, pickled onion

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RESTAURANGHILLENBERG |
WE ARE A CASHFREE
RESTAURANT

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

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

BEEF TARTARE 225/320
dijon mayonnaise, crispy rye bread, cress, lemon

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 creme fraiche, red onion,
browned butter, wheat blini

[MAINS]

PORTOBELLO & BEETS 290
chard, soya, lime, roasted garlic

TRUFFLE PASTA 320
tagliatelle, fresh truffle, parmesan

CURED BAKED ARTIC CHAR 345
smoked crème fraiche, 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

[SALADS]

FALAFEL 280
feta, kale, quinoa
ras el hanout, hummus, pita

TUNA 295
pak choy, kale,
cashew nuts, soy beans, ponzu,
chili & sesame mayonnaise

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

OMELETT 245
stewed mushrooms, spinach

OMELETT 245
baked bacon, chili sauce

[DESSERTS]

BABA AU RHUM 195
- flambéed in dining room -
pineapple flambéed in plantation
pineapple rum, vanilla ice cream

CLOUDBERRIES 140
almond cake, tonka bean cream,
vanilla ice cream

CHOCOLATE FONDANT
140
red wine stewed cherries, roasted
white chocolate, coffee ice cream

CRÈME BRÛLÉE 130

COUPE COLONEL 155
sorbet of the night, Absolut Vodka

TONIGHT'S CHEESE 125

ICE CREAM / SORBET 80

CHOCOLATE TRUFFLE 60

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!