

HILLENBERG

by NIKLAS EKSTEDT

[APÉRITIFS]

BELLINI / ALKOHOLFRI BELLINI, persikopuré, prosecco	155/115
JASMIN PEARL / VIRGIN PEARL hernö old tom gin, jasmin, citron, champagne	185/115

[CHAMPAGNE]

LEGRAS ET HAAS, Chouilly Grand Cru, blanc de blancs, Champagne, France	1080
AR LENOBLE brut nature 'mag15', Champagne, France	990
2012 DOM PÉRIGNON, vintage brut, Champagne, France	4000

[SNACKS]

MARCONAMANDLAR /
MARCONA ALMONDS 75

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FÄRSKA GRÖNA OLIVER /
FRESH GREEN OLIVES 85

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PIMIENTOS DE PADRÓN 95
citron, havssalt / lemon sea salt

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CHIPS MED DIPP /
CRISPS WITH DIP 125
stenbitsrom, gräddfil, gravad citron, gräslök /
lumpfish roe, sour cream, cured lemon, chives

OM DU ÄR OSÄKER GÄLLANDE
ALLERGENER - FRÅGA OSS!

IF YOU HAVE ANY QUESTIONS
ABOUT ALLERGENS - ASK US!

[MENU 1 - 685]

RÅBIFF
med smak av eld, dijonmajonäs, stekt rågbröd

BEEF TARTARE
dijon mayonnaise, fried rye bread, cress, lemon
2020 CENTRAL COAST PINOT NOIR 730 / btl
Edna Valley Vineyards, California, USA

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TRYFFELPASTA
tagliatelle, smörstekta murklor, parmesan

TRUFFLE PASTA
tagliatelle, butter fried morels, parmesan
2017 BAROLO PALÁS 885 / btl
Michele Chiarlo, Piedmont, Italy

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MYLTADE HJORTRON
mandelkaka, tonkagrädde, vaniljglass

CLOUDBERRIES
almond cake, tonka bean cream, vanilla ice cream
2000 COTEAUX DU LAYON 1460 / btl
Moulin Touchais, Loire, France

[MENU 2 - 835]

TOAST SKAGEN HILLENBERG
sikrom, gravad citron, smörstekta bröd

HILLENBERG SKAGEN TOAST
whitefish roe, cured lemon, butter fried bread
2020 HAUS KLOSTERBERG RIESLING 755 / btl
Markus Molitor, Mosel, Germany

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GRILLAD HÄNGMÖRAD
ENTRECÔTE 250g
café de parissmör, lökkräm, rökt paprika
grönsallad, grillad citron, pommes frites

GRILLED ENTRECÔTE 250 g
café de paris butter, onion crème, smoked paprika,
green salad, grilled lemon, french fries
2016 MÉDOC CRU BOURGEOIS 840/btl
Château Patache-d'Aux, Bordeaux, France

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CRÈME BRULÉE
2017 SAUTERNES 680 / btl 37,5 cl
Carnes de Rieussec, Bordeaux, France

[MENU 3 - 880]

KALIXLÖJROM 30 g
egengjord crème fraîche, rödlök, brynt smör, vete-blini

KALIX VENDACE ROE 30 g
our own crème fraîche, red onion, browned butter,
wheat blini
2020 CHABLIS 820 / btl
Louis Moreau, Burgundy, France

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BAKAD RIMMAD RÖDING
yuzu inkokt fänkål, fläderblomssmörsås,
spritärtor, rökt forellrom

BAKED CURED CHAR
yuzu fennel, elderflower butter sauce, peas, smoked trout roe
2020 CALIFORNIA CHARDONNAY 710 / btl
Morgan Bay Cellars, California, USA

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CHOKLADFONDANT
rödvinsinkokta körsbär, rostad vit choklad, kaffeglass

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

20 Y.O TAWNY PORT. 1090 / btl 50 cl
Quinta do Vallado, Porto, Portugal