

[APÉRITIFS]

|   |     |   |         |
|---|-----|---|---------|
| VEUVE CLICQUOT, brut réserve, Champagne, Frankrike                      | 210 | BELLINI / NON ALCOHOLIC BELLINI                 | 155/115 |
| LEGRAS ET HAAS, blanc de blancs grand cru Chouilly Champagne, Frankrike | 190 | peach purée, prosecco                           |         |
| PERRIER-JOUËT, grand brut, Champagne, Frankrike                         | 180 | JASMIN PEARL / VIRGIN PEARL                     | 185/115 |
| SIGNAT, cava brut, Penedés, Spanien                                     | 120 | hernö old tom gin, jasmin tea, lemon, champagne |         |
| RICHARD JUHLIN, alkoholfri, Languedoc, Frankrike                        | 105 | '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

CRISPS WITH DIP 125  
lumpfish roe, sour cream, cured lemon, chives

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

[TARTE FLAMBEÉ]  
french pizza

DATTERINI TOMATOES 195  
riccota salata, oregano, black pepper

GREEN ASPARGUS 250  
brillat savarin, ramson, lemon

'NDUJA 195  
pine nuts, honey, pickled onion

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS - ASK US!

# HILLENBERG

by NIKLAS EKSTEDT

[HORS D'OEUVRES]

WHITE ASPARGUS 275  
emulsion of oyster leaf, lemon, macadamia nuts, browned butter, dried pickled onions

BURRATA & GREEN TOMATO 185  
sugarsnaps, pickled turnip, thai basil, amchoor dressing

SEARED & CURED COD 205  
horseradish dressing, dill emulsion, kohlrabi, blood bread

HILLENBERG SKAGEN TOAST 235/335  
whitefish roe, cured lemon, butter fried bread

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

GRILLED TONGUE OF LAMB 185  
green pea puree, beans, lamb sauce with sardines, lemon, shalott

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

[MAINS]

GRILLED POINT CABBAGE 280  
grilled green asparagus, white beans, tomato, onion, feta, ramson hollandaise

TRUFFLE PASTA 320  
tagliatelle, butter fried morels, parmesan

CURED BAKED ARTIC CHAR 345  
yuzu fennel, elderflower butter sauce, peas, smoked trout roe

FRIED QUAIL 410  
stuffed with minced chicken, mushroom, tarragon, morels, nettle creme, deep fried potato

HILLENBERGS GAME MEATBALLS 285  
cabbage, cream sauce, lingonberries, cucumber

GRILLED SWEDISH LAMB STEAK 410  
grilled green asparagus, ramson, jerusalem artichoke puree, fermented white asparagus

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*

[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

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WE ARE A CASHFREE  
RESTAURANT