

## [ CAVIAR ]

A TIN OF CAVIAR 30G 595  
Homemade creme fraiche, red onion,  
brown butter & blini

A SPOON OF CAVIAR 3G 90

# HILLENBERG

by NIKLAS EKSTEDT

## [ OYSTER ]

FINE DE CLAIRE No4, (Fra) 45 pp / 450 12 pp

SUPER CHIRONFILS No3, (Fra) 60 pp

Oysters may cause an allergic reaction

## [ PLAT DU JOUR - 190 ]

### [ MONDAY ]

GRILLED CHICKEN THIGH  
Fried gnocchi, tomato & basil

### [ TUESDAY ]

STEAMED COD  
Smashed potatoes,  
sandefjord sauce  
& pickled onion

### [ WEDNESDAY ]

BEEF PATTIES  
Feta cheese, tzatziki, olives  
& roasted potatoes

### [ THURSDAY ]

CHARRED MACKEREL  
Brown butter, red onion,  
dill mayonnaise  
& sour cream

### [ FRIDAY ]

GRILLED VEAL STEAK  
Salad, pico de gallo,  
jalapeño mayonnaise  
& roasted potatoes

## [ SNACKS ]

GREEN OLIVES (V) 85

ENEBY (V) 120  
Swedish cheese from Jürss Mejeri

POTATO CHIPS & DIP  
Romesco, sour cream  
& aleppo pepper 125

MANGALICA 24 MONTH 95  
Air-cured ham

## [ SOUP ]

POTATOE & LEEK SOUP (V) 75/150

LANGOUSTINE BISQUE 95/190

HALF OR WHOLE PORTION

## [ TARTE FLAMBÉE ]

PICKLED RED CHILI (V) 145  
Herb mayonnaise, deep fried potato  
& fresh herbs

PRESERVED LEMON (V) 145  
Thai basil & parmesan

GREEN SALAD (V) 55

## [ STARTERS ]

CHARRED JERUSALEM ARTICHOKE (V) 185  
Pickled apple, sunflower seed, cold pressed canola oil, lemon

HILLENBERGS TOAST SKAGEN 235/335  
Vendace roe, preserved lemon cream & butter fried bread

SEARED SCALLOP 270  
Grilled butter, green asparagus & pickled fennel

VENDACE ROE FROM KALIX 30G 395  
Home made crème fraiche, red onion, brown butter & blini

TARTAR FROM SWEDISH BEEF 225/320  
Grilled birch, white onion, dijonnaise & rye bread

## [ MAINS ]

GRILLED HISPI CABBAGE (V) 275  
Almond potato crème, roasted vegetable red wine gravy,  
pickled onion, hazelnuts & big white beans

TRUFFLE PASTA (V) 295  
Tagliatelle, parmesan & butter fried morels

CURED SALMON 285  
Mustard dressing, cucumber, dill stewed potatoes

BAKED CURED CHAR 325  
Yuzu fennel, elderflower butter sauce, shelling peas & smoked trout roe

SIRLOIN STEAK MINUTE 285  
Pepper sauce, tarragon butter, beans & french fries

HILLENBERGS GAME MEATBALLS 285  
Cream sauce, poached cabbage, pickled cucumber,  
lingonberries & potato purée

## [ SALADS ]

DEEP FRIED FALAFEL (V) 280  
Feta cheese, kale, beans, quinoa, ras el hanout, coriander,  
roasted pita bread, hummus

SEARED TUNA 295  
Pak choy, soy beans, kale, ponzu dressing, cashew nuts  
chili & sesame mayonnaise

## [ OMELETTES ]

OMELETTE WITH MUSHROOMS (V) 245  
Gruyère, spinach

OMELETTE WITH BACON 245  
Gruyère, chili sauce

Served with side salad & french fries

## [ DESSERTS ]

A SELECTION OF CHEESE 120  
With condements

CRÈME BRÛLÉE 110

RHUBARB 140  
Vanilla panna cotta, wheat, white chocolate crumbles & timut pepper

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

