

[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
Pestorisotto, dried tomatoes,
basil & parmesan

[TUESDAY]

STEAMED SAI THE
Egg, shrimp, horseradish
& brown butter

[WEDNESDAY]

SPICED BEEF PATTIES
Grilled bell pepper, zucchini
& aubergine

[THURSDAY]

FISH PATTIES
White wine sauce,
peas & dill

[FRIDAY]

GRILLED FLANK STEAK
Corn, pimiento de padrón
& roasted potatoes

[SNACKS]

GREEN OLIVES (V) 85

BURRATA (V) 135
Strawberry, jalapeño & mint

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

MANGALICA 24 MONTH 95
Air-cured ham

[SOUP]

CARROT & GINGER (V) 75/150
Lime & coconut cream

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

