

[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

There may be a risk associated with consuming raw shellfish

[PLAT DU JOUR - 195]

[MONDAY]

FRIED CHICKEN THIGH
Gnocchi, tomato & basil

[TUESDAY]

BAKED SALMON
Pak choi, soy sauce,
hazelnuts
& wasabi mayonnaise

[WEDNESDAY]

BOEUF BOURGUIGNON
Bacon, onions, mushrooms
& potato purée

[THURSDAY]

PORK SCHNITZEL
Green peas, capers
& parsley butter

[FRIDAY]

GRILLED CHUCK
Roasted potatoes, tomato
salad & sauce bearnaise

[SNACKS]

GREEN OLIVES (V) 85

POTATO CHIPS & DIP (V) 95
Romesco, sour cream & aleppo pepper

POMMES ANNA 115
Lumpfish roe, smoked cream cheese
& pickled onions

MANGALICA 24 MONTH 95
Air-cured ham

[SOUP]

ROASTED TOMATO SOUP (V) 75/150

Basil & toasted sourdough bread



HALF OR WHOLE PORTION

[TARTE FLAMBÉE]

TRUFFLE (V) 175
Oyster mushroom, cream cheese
& autumn truffle

VENDACE ROE FROM KALIX 235
Preserved lemon, sourcream, red onion & chives

GREEN SALAD (V) 55

[STARTERS]

BURRATA (V) 190
Grilled plums, pistachios & sourdough croutons

BUTTERFRIED CHANTARELLES (V) 235
Roasted garlic, jerusalem artichoke crème, egg & potatoes

HILLENBERGS TOAST SKAGEN 235/335
Shrimps, dill mayonnaise, vendace roe, preserved lemon crème
& butter fried bread

CHARRED ARCTIC CHAR 245
Burned cucumber, white soy sauce, vinegar gel & horseradish

VENDACE ROE FROM KALIX 30G 395
Homemade creme fraiche, red onion, brown butter & blini

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

[MAINS]

ROASTED PUMPKIN (V) 270
Carrot cream, coconut, swiss chard & hazelnuts

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

CURED SALMON 285
Mustard dressing, cucumber, dill stewed potatoes

STEAMED COD 370
Cauliflower, soy sauce & ginger

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

SIRLOIN STEAK MINUTE 295
Pepper sauce, tarragon butter, beans & french fries

[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 accompaniments

CRÈME BRÛLÉE 110

BLUEBERRIES 140
Whipped pannacotta, almond cake & peppermint

A SCOOP OF ICE CREAM OR SORBET 60

CHOCOLATE PRALINE 45

