

[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

[PLAT DU JOUR - 195]

[MONDAY]

ROASTED CHICKEN THIGH
Mushroom risotto, basil
& parmesan

[TUESDAY]

STEAMED SAITHE
Broccoli, butter sauce
& boiled potatoes

[WEDNESDAY]

BOEUF BOURGUIGNON
Bacon, onion, mushroom
& potato puree

[THURSDAY]

BEEF PATTIES
Onion gravy, roasted potato,
lingonberries
& pickled cucumber

[FRIDAY]

GRILLED FLANK STEAK
Béarnaise sauce,
roasted potato
& tomato salad

[SNACKS]

GREEN OLIVES (V) 85

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

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

MANGALICA 24 MONTH 95
Air-cured ham

[WINE & BEER]

A smaller selection, ask for more option

2023 DOMAINE BIEVILLE
Chablis, France, half glas 95 / glas 190

2023 DOMAINE LE COLOMBIER
VACQUEYRAS VIELLES VIGNES
Rhône, France, half glas 85 / glas 165

MELLERUDS UTMÄRKTA PILSNER
Sweden, 30 cl 66 / 40 cl 84

[BEVERAGES]

Our non-alcoholic favorites

RUDENSTAM 95
Sparkling white currant

RUDENSTAM 95
Blackcurrant nectar

FÄRNA ODLINGAR 95
Rhubarb

[STARTERS]

MUSHROOM SOUP (V) 75/150
Homemade creme fraiche & toasted sourdough bread

BURRATA (V) 195
Cured citrus, tagetes herb & wheat crisp

CONFITED LEEK (V) 245
Roasted garlic, macadamia & winter truffle

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]

MUSHROOM & GREEN TOMATO (V) 270
Pepper mayonnaise, crispy bread & sage

TRUFFLE PASTA (V) 295
Tagliatelle, parmesan & winter truffle

CURED SALMON 285
Mustard dressing, cucumber, dill stewed potatoes

BAKED SEA BASS 365
Celeriac, Apple, and Sandefjord Sauce

HILLENBERGS GAME MEATBALLS 285
Cream sauce, savoy cabbage, pickled cucumber
& lingonberries

SIRLOIN STEAK MINUTE 295
Fried onion, egg yolk & horseradish, side salad & french fries

[TARTE FLAMBÉE]

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

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

[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

