

[C A V I A R]

A TIN OF CAVIAR 30G 895
Crème fraîche,
brown butter & blini

A SPOON OF CAVIAR 3G 115

HILLENBERG
by NIKLAS EKSTEDT

[O Y S T E R]

FINE DE CLAIRE No4, (Fra) 50 pp / 500 12 pp
SUPER CHIRONFILS No3, (Fra) 70 pp

There may be a risk associated with consuming
raw shellfish

[P L A T D U J O U R - 2 0 5]

[M O N D A Y]

ROASTED CHICKEN THIGH
Grilled little gem salad,
parmesan mayonnaise
& roasted potatoes

[T U E S D A Y]

STEAMED SAI THE
Sandefjord sauce,
buttery mashed potatoes
with herbs & lemon

[W E D N E S D A Y]

SPICED BEEF PATTIES
Grilled bell peppers, zucchini
& aubergine

[T H U R S D A Y]

SEAFOOD PATTIES
White wine sauce, peas & dill

[F R I D A Y]

GRILLED VEAL STEAK
Sauce bearnaise, roasted
potatoes & tomato salad

[S N A C K S]

GREEN OLIVES (V) 90

POTATO CHIPS & DIP 125
Artichoke, sour cream & jalapeño

CONFIT POTATO 130
Duck fat, trout roe & smetana

AIR-DRIED HAM 110
From Hemgården

[W I N E & B E E R]

A smaller selection, please ask for more options

2023 DOMAINE BIEVILLE
Chablis, France, half glass 105 / glass 205

2023 DOMAINE LE COLOMBIER
VACQUEYRAS VIELLES VIGNES
Rhône, France, half glass 95 / glass 180

MELLERUDS UTMÄRKTA PILSNER
Sweden, 30 cl 69 / 40 cl 88

[B E V E R A G E S]

Our non-alcoholic favorites

RUDENSTAM 100
Sparkling white currant

RUDENSTAM 100
Blackcurrant nectar

FÄRNA ODLINGAR 100
Rhubarb

[S T A R T E R S]

CAULIFLOWER SOUP (V)
Roasted sourdough bread

105/175

STRACCIATELLA (V)
Citrus, pistachio & marigold

225

RISOTTO (V)
Morels, spruce & roasted garlic

295/370

HILLENBERGS TOAST SKAGEN
Shrimp, dill mayonnaise, vendace roe & cured lemon

245/355

VENDACE ROE FROM KALIX 30G
Crème fraîche, brown butter & blini

415

STEAK TARTAR
Grilled birch, dijonnaise & rye bread

235/345

[M A I N S]

SALT BAKED BEETS (V)
Ricotta, currant & hazelnuts

295

TRUFFLE PASTA (V)
White wine, parmesan & winter truffle

320

CURED SALMON
Mustard dressing, cucumber & dill stewed potatoes

295

STEAMED LOIN OF COD
Leek, whey & smoked roe

475

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

295

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

310

[T A R T E F L A M B É E]

CARAMELIZED ONION
Confit potatoes, cream cheese & pecorino

195

VENDACE ROE FROM KALIX
Cured lemon, sourcream, red onion & chives

250

[S A L A D S]

DEEP FRIED FALAFEL (V)
Feta cheese, ras el hanout, cilantro, roasted pita bread, hummus

290

SEARED TUNA
Soy beans, ponzu dressing, cashew nuts, chili & sesame mayonnaise

310

[O M E L E T T E S]

OMELETTE WITH MUSHROOMS (V)
Gruyère & spinach

260

OMELETTE WITH BACON
Gruyère & chili sauce

260

Served with side salad & french fries

[D E S S E R T S]

A SELECTION OF CHEESE
With accompaniments

145

CRÈME BRÛLÉE

115

GRILLED APPLE ICE CREAM
Olive oil cake, cardamom & hazelnuts

155

CHOCOLATE CREMOSO
Olive oil & sea salt

105

A SCOOP OF ICE CREAM OR SORBET

65

CHOCOLATE PRALINE

50

