

## [ CAVIAR ]

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

A SPOON OF CAVIAR 3G 115

# HILLENBERG

by NIKLAS EKSTEDT

## [ OYSTER ]

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

## [ PLAT DU JOUR - 205 ]

### [ MONDAY ]

PAN FRIED CHICKEN THIGH  
Teriyaki glaze, pak choi,  
chili mayonnaise  
& roasted potatoes

### [ TUESDAY ]

STEAMED SAI THE  
Grilled broccoli purée, dill  
sandefjord sauce  
& boiled potatoes

### [ WEDNESDAY ]

SPICY BEEF PATTIES  
Grilled peppers, courgette,  
aubergine  
& roasted potatoes

### [ THURSDAY ]

FISH STEW  
Langoustine stock, tomato,  
fennel  
& saffron aioli

### [ FRIDAY ]

GRILLED VEAL  
Pico de gallo,  
jalapeño mayonnaise  
& roasted potatoes

## [ SNACKS ]

GREEN OLIVES (V) 90

POTATO CHIPS & DIP 125  
Artichoke, sour cream & jalapeño

CONFIT POTATO 130  
Duck fat, trout roe & smetana

CURED HAM 105  
From Hemgården

## [ WINE & BEER ]

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

SPENDRUPS SIGNATUR LAGER  
Sweden, 30 cl 71 / 40 cl 89

## [ BEVERAGES ]

Our non-alcoholic favorites

RUDENSTAM 100  
Sparkling white currant

RUDENSTAM 100  
Blackcurrant nectar

FÄRNA ODLINGAR 100  
Rhubarb

## [ STARTERS ]

WHITE ASPARGUS SOUP (V) 105/175  
Toasted sourdough bread

STRACCIATELLA (V) 230  
Ramson, rhubarb, spruce & pine nuts

WHITE ASPARGUS (V) 295  
Macadamia nuts, summer truffle & cured egg yolk

HILLENBERGS TOAST SKAGEN 245/355  
Shrimp, dill mayonnaise, vendace roe & cured lemon

VENDACE ROE FROM KALIX 30G 345  
Crème fraîche, brown butter & blini

STEAK TARTAR 235/345  
Grilled birch, dijonnaise & rye bread

## [ MAINS ]

GRILLED GREEN ASPARGUS (V) 315  
Ramson, portabello & egg

TRUFFLE PASTA (V) 320  
White wine, parmesan & summer truffle

CURED SALMON 295  
Mustard dressing, cucumber & dill stewed potatoes

ARCTIC CHAR 475  
Langoustine stock, fennel & saffron

HILLENBERGS GAME MEATBALLS 295  
Cream sauce, pickled cucumber, lingonberries  
& potato purée

SIRLOIN STEAK MINUTE 310  
Fried onion, egg yolk & horseradish, side salad & french fries

## [ TARTE FLAMBÉE ]

PORTABELLO (V) 195  
Confit garlic, thyme & parmesan

VENDACE ROE FROM KALIX 250  
Cured lemon, sourcream, red onion & chives

## [ SALADS ]

WALDORF (V) 305  
Roquefort, apples, grapes, walnuts & crispy chick peas

CAESAR 295  
Seared chicken breast, bacon, anchovies, parmesan & croutons

## [ OMELETTES ]

FETA CHEESE (V) 255  
Tomato & spinach

SMOKED SALMON 265  
Cream cheese & horseradish

Served with side salad & french fries

## [ DESSERTS ]

A SELECTION OF CHEESE 145  
With complements & seed crisp bread

CHOCOLATE CREMOSO 105  
Olive oil & sea salt

CRÈME BRÛLÉE 115

RHUBARB 160  
Brown butter cake, infused rhubarb, vanilla ice cream  
& marcona almonds

A SCOOP OF ICE CREAM OR SORBET 65

CHOCOLATE PRALINE 50

